

Featuring Tennessee Gourmet® Products

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**Antipasto Salad**

1 pound fusilli pasta (sometimes called corkscrew pasta)	2 Tbsp. green olives, halved and pitted
½ cup Sweetwater Valley, Smoked Cheddar, shredded	2 Tbsp. roasted red peppers, cut into strips
½ cup Sweetwater Valley, White Cheddar, shredded	¼ tsp. Kosher salt
1 (10 ounce) Le Gourmet Connection Buffalo or Elk sausage, cubed	½ tsp. fresh ground pepper

**Red Wine Vinaigrette**

1 bunch fresh basil, stemmed and leaves chopped (about 2 cups)	½ tsp. Kosher salt
¼ cup red wine vinegar	½ tsp. fresh ground pepper
1 clove garlic	¾ cup Extra Virgin Olive Oil (EVOO)
1 tsp. Dijon mustard	

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta. Sprinkle the cheeses and combine. Set aside to cool.

**Red Wine Vinaigrette**

In a blender, add the basil, vinegar, garlic, mustard, salt and pepper. Blend until the herbs are finely chopped. With the machine running, drizzle in the olive oil until the dressing is smooth.

In a large bowl, toss together the cooked pasta with the remaining salad ingredients. Drizzle with vinaigrette and toss to coat. Serve on chilled plates.