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RECIPE



Crisp Salami Cocktail Mix

Recipe by **Grace Parisi**

Grace Parisi quickly fries salami, then crisps chickpeas and rosemary in the same delicious cooking oil. Make twice as much as you think you'll need—this cocktail mix is addictive.

TOTAL TIME: 30 MIN SERVINGS: 12

FAST MAKE-AHEAD STAFF FAVORITE

INGREDIENTS

3 cups vegetable oil, for frying

1/2 pound thinly sliced Genoa salami, cut into 1/2-inch-wide strips

One 19-ounce can chickpeas, drained and patted dry

3 tablespoons cornstarch

3 large rosemary sprigs

1 cup roasted and salted shelled pistachios

DIRECTIONS

1. In a large saucepan, heat the oil to 325° (a strip of salami dropped in should sizzle). Line a large rack with several layers of paper towels. Fry the salami strips in 3 or 4 batches over moderate heat, until crisp and lightly browned, stirring to separate the slices, about 2 minutes per batch. Using a slotted spoon, transfer the salami to the paper towels to drain; the salami will firm up as it cools. Transfer the cooled salami to a large bowl.

In a medium bowl, toss the chickpeas with the cornstarch. Add all of the chickpeas to the hot oil and fry over moderate heat, stirring occasionally, until deeply golden, 5 to 6 minutes. Using a

slotted spoon, transfer the chickpeas to the paper towels to drain; let cool slightly. Add the chickpeas to the bowl with the salami. Add the rosemary to the hot oil and fry, stirring occasionally, until crisp and fragrant, about 1 minute. Drain on the paper towels and let cool. Strip the rosemary needles from the stem and add to the bowl. Add the pistachios, toss gently and serve.

MAKE AHEAD

The mix can be made up to 4 hours ahead.

NOTES

Bright, citrusy Cava: Segura Viudas Brut Reserva NV.

From **Best Holiday Hors d'Oeuvres**
Published **December 2007**