

Salami Crisps w. Sour Cream & Basil

(Makes 24 pieces.)



Ingredients:

24 ($\frac{1}{8}$ " to $\frac{1}{4}$ ") slices of Italian dry Genoa Salami (from a 2" diameter sausage)
 $\frac{1}{3}$ cup Sour Cream
3 tbsp thinly sliced fresh Basil leaves

Method:

Preheat the oven to 325°.
Line two heavy baking sheets with aluminum foil.
Arrange the salami slices in a single layer over the baking sheets.
Bake until the salami slices are amber brown – watching closely to ensure they brown evenly, about 15 minutes.
Transfer the salami crisps to a paper towel-lined baking sheet to absorb any excess oil.
Set aside and allow to cool.
Spoon a dollop of sour cream on top of each salami crisp. Sprinkle the basil over and serve.

Note: Can be made up to 8 hours ahead, stored in airtight containers, and kept at room temperature.