



Muffuletta Sandwiches

Ingredients

Olive Salad:

- 1 cup pimento-stuffed green olives, crushed
- 1/2 cup kalamata olives, drained and crushed
- 2 garlic cloves, minced
- 1/4 cup pickled cauliflower florets, roughly chopped
- 2 Tbsp capers, drained
- 1 Tbsp celery, chopped
- 1 Tbsp carrot, chopped
- 1/2 cup pepperoncini, drained
- 1/4 cup marinated cocktail onions
- 1/2 tsp celery seed
- 1 tsp dried oregano
- 1 tsp dried basil
- 3/4 tsp ground black pepper
- 1/4 cup red wine vinegar
- 1/2 cup olive oil
- 1/4 cup canola oil

Assembly:

- 2 loaves (1 lb each) Italian bread
- 8 oz genoa salami, thinly sliced
- 8 oz cooked ham, thinly sliced
- 8 oz mortadella, sliced
- 8 oz mozzarella cheese, sliced
- 8 oz provolone cheese, sliced

Directions

In a medium bowl, combine all the ingredients for the olive salad.

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Source: *A to Z Food Database* (electronic resource)



Muffuletta Sandwiches, cont.

Directions, cont.

Transfer to a glass jar or other nonreactive container, adding more oil as needed to cover. Refrigerate, covered, for 1 day.

For Assembly:

Prepare the loaves of bread, slicing each in half horizontally and removing the interior of each piece somewhat, to make room for fillings.

Spread each of the pieces of bread with the olive salad, including the oil.

Layer half of each loaf with salami, ham, mortadella, mozzarella, and provolone.

Close the sandwich with the remaining bread and slice into quarters.

Serve immediately, or chill to allow flavors to mingle.

Servings: 8



Source: *A to Z Food Database* (electronic resource)