

COUL BREAD TIVES

MUFFALETTA SANDWICH

For the olive salad:

8 cups green olives, chopped
4 cups pickled giardiniera vegetables, chopped
1 cups roasted red peppers, chopped
4 T capers
2 T garlic, minced
4 T parsley, chopped
6 scallions, chopped
3 T oregano
1 T crushed red pepper
Olive oil to coat
Salt and black pepper to taste



Combine all ingredients and allow to marinate for at least a day before use.

Procedure for the sandwich:

Split muffaletta loaf horizontally.
Spread bottom half of the bread generously with the olive salad.
Layer with one-quarter pound each Genoa salami, cappicola, mortadella and sliced sharp Provolone cheese.
Place second layer of olive salad over the meats and cheese.
Replace the top of the bread and cut sandwich into wedges (serves 4 to 6)

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