



MUFFALETTA SANDWICH

EQUIPMENT: BREAD KNIFE
MIXING BOWL
MIXING SPATULA
KNIFE & CUTTING BOARD

1 MUFFALETTA LOAF
FOCACCIA IS A GOOD SUB.
4OZ. GIARDINIERA PICKLES
ROUGH CHOPP

4OZ. HHF TAPENADE
3OZ. THIN SLICED HAM
3OZ. THIN SLICED
MORTADELLA
3OZ. SOPRESSATA SALAMI
3OZ. PROVOLONE

INGREDIENTS:

METHOD: FIRST

MIX THE TAPENADE AND STRAINED CHOPPED PICKLED VEGETABLES IN A BOWL. YOU CAN ADD ANYTHING ELSE TO THE OLIVE SALAD SUCH AS HERBS OR ROASTED PEPPERS.

SECOND

SLICE THE LOAF IN HALF HORIZONTALLY AND OPEN SO THE INSIDE IS FACING UP ON BOTH SIDES. SPLIT THE OLIVE SALAD BETWEEN THE TWO HALVES AND SPREAD TO COVER COMPLETELY. BE LIBERAL WITH THE SALAD.

THIRD

ON THE BOTTOM HALF OF THE LOAF, LAY THE HAM SLICES FIRST AND COVER THE ENTIRE LOAF. REPEAT WITH THE SALAMI NEXT, THE MORTADELLA AFTER THAT AND LASTLY WITH THE PROVOLONE CHEESE ON TOP.

FOURTH

PLACE THE TOP LOAF ON THE MEAT PYRAMID AND SLICE INTO FOURTHS. THIS SANDWICH IS ALSO GREAT GRILLED OR HEATED IN THE OVEN. ENJOY!

