



Muffaletta Sandwiches

Ingredients:

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| 2-16 oz. jars of Giardiniera (Italian pickled vegetables) | 2 Tbsp. capers |
| 2 C pitted green olives | 6 cloves of garlic |
| 1 tsp. crushed red pepper | 1 loaf round Italian bread |
| 12 slices Genoa salami (1 layer) | 4 slices Mortadella (1 layer) |
| 3 oz. sliced Black Forest Ham (1 layer) | 8 slices Provolone (2 layers) |
| 6-8 slices Mozzarella (1 layer) | 1 C sliced Pepperoncini (1 layer) |
| 1-12 oz. jar roasted red peppers, sliced | |

Directions:

In a food processor, add the lightly drained Giardiniera (reserve the juice), capers, green olives, garlic, and crushed red pepper, pulse and blend till rough chopped. Add additional juice if necessary.

Cut the Italian bread into a 1/3 top half and 2/3 bottom half, pull bread out of the top and bottom. Spoon the Giardiniera mixture on both sides of the bread and spread evenly. Arrange Genoa salami slices on the bottom half of the bread, then top with provolone, then layer the Black Forest ham, then layer the pepperoncini, then the mozzarella, layer the mortadella, layer the sliced red peppers, and the final layer of provolone cheese. Carefully close the sandwich. Wrap the sandwich tightly in aluminum foil and let stand for 30 minutes or up to 2 hours smashing it with a heavy cast iron pan or other heavy object. Preheat the oven to 425 ° F, bake for 25 minutes, let the sandwich rest for 10 minutes. Cut the sandwich into 8 pieces.

MAKE AHEAD

The recipe can be prepared, wrapped and refrigerated for up to 2 days.

Serves 6-8

"Life is an Adventure, Drink Wine!"

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