

## New Orleans Muffuletta

1 loaf Unsliced large round Crusty Italian or Sourdough Bread (8-10")\*  
1lb. Provolone Cheese, thinly sliced  
½ lb. Genoa Salami, thinly sliced  
½ lb. Smoked Ham, thinly sliced  
½ lb. Mortadella  
½ lb. Cappacolla

### Olive Salad for Muffuletta:

⅓ Cup Extra Virgin Olive Oil  
2 Tab. Balsamic Vinegar or Red Wine Vinegar  
2 Cloves Fresh Garlic, minced  
½ Cup Pimiento-stuffed Green Olives, finely chopped  
½ Cup Kalamata or Ripe Olives, finely chopped  
¼ Cup Celery, finely chopped  
¼ Cup Red Onion, finely chopped  
2 Tsp. Fresh Oregano, minced  
2 Tab. Fresh Parsley, minced  
¼ -1/2 Tsp. Freshly Ground Black Pepper

Olive Salad: Whisk together first two ingredients and combine well with the remaining ingredients. Cover and refrigerate - best if refrigerated at least 8 hours. Stir occasionally.

Can also add capers, anchovy filets (mashed into olive oil before whisking), and chopped sweet red pepper. Some folks in New Orleans like to add chopped mixed pickled vegetables, but I prefer to keep the Olive Salad basic and serve the pickled vegetables as a side item.

Preparation: Cut bread horizontally in half. Starting about 1 inch from the crust, remove ½ inch layer of soft bread from inside of each half, leaving shells about 1 inch thick bread. Drain Olive Salad, reserving the marinade. Brush this reserved marinade over the cut sides of the bread. Spoon ½ to ¾ of the olive salad over the bottom crust of bread.

Top with ½ the cheese and one of the meats. Repeat with the remaining cheese and meat and finish the layering with the remainder of the olive salad. Cover with the top half of the bread.

You can serve immediately by cutting round sandwich into 6 large wedges or wrap up in plastic wrap place a cutting board over sandwich, place a heavy weight on board. Refrigerate overnight. (It may be easier to cut in large wedges ahead of time and wrap so you don't need to remember to bring a large knife and cutting board to the tailgate party.)