

## Muffuletta with Salad

### NOTES

Although New Orleans is known for its French Quarter, many different nationalities are represented in the port city.

The Italians contributed their muffuletta with olive relish to the local diet in the early 1900's and it is still found there in local shops today.



### INGREDIENTS

#### Olive Relish

2 oz kalamata olives  
2 oz green olives w/pimentos  
1 oz roasted red peppers  
1 oz cocktail onions  
1 oz capers  
Tbsp minces garlic  
Tsp oregano  
Tsp salt  
Tsp pepper  
1/2 cup olive oil

#### Muffuletta

Italian flatbread, grilled  
Two slices ham  
Two slices salami  
Two slices provolone  
Two slices sopresetta  
2 tbsp olive relish

1. Prepare the olive relish by mincing all ingredients on a cutting board. Alternately, you may use a processor but be careful not to puree the mix. You are looking for a nice relish texture.
2. Traditionally, the Italians prefer a round loaf of bread sliced horizontally. They would prepare the whole loaf and cut into wedges. I prefer to grill an Italian flatbread and fold all the ingredients inside.
3. We like to stack the meats and provolone together and grill that until the provolone begins to melt.
4. Place the meats and cheese on half of the flatbread.
5. Spread the olive relish across the other half and fold the sandwich over.
6. Add a salad of your choice for a wonderful meal any time of day.