



GARLIC FESTIVAL® Muffuletta Sandwich



The Muffuletta Sandwich originated in New Orleans in 1906 at the Central Grocery where it is still made to this day. It is made using Italian meats and an Italian olive spread which is captured beautifully with our authentic Muffuletta Tapenade, The soft sesame loaf traditionally used can be substituted with sourdough, Focaccia or ciabatta.

Serves: 6 to 8

Ingredients:

- 1 Jar Garlic Festival® Foods Muffuletta Tapenade
- 1 10 inch round Italian bread loaf, or whatever you have chosen.
- 1/2 Lb. Salami, thinly sliced.
- 1/2 Lb. Capicola, thinly sliced.
- 1/2 Lb. Mortadella, or deli ham, thinly sliced.
- 1/2 Lb. Fresh mozzarella cheese, thinly sliced. Smoked mozzarella is also nice.
- 1/3 Lb. Provolone, thinly sliced.
- Pickled pepperoncini, for garnish if desired

For a vegetarian version you may substitute chopped artichoke hearts, sautéed Portobello mushrooms & roasted red peppers sliced into 1/2 wide strips & stemmed, sliced pepperoncini in replacing the meats.

Directions:

Divide the bread lengthwise so the bottom half is slightly thicker. Scoop out some of the bread from the bottom half to make room for the tapenade. Spread generously our Muffuletta Tapenade on the bottom half of the bread. Layer the salami, provolone, capicola, mozzarella, mortadella and the a touch more of the tapenade. Top with the other half of the bread, press down gently and wrap the entire loaf in plastic wrap and refrigerate for at least 1hr., the longer you refrigerate the more the flavors will marinate. If you can, place something like a cast iron pan on top.

Skewer and cut into even triangles to serve.

Usually served cold but can be toasted.

Enjoy!

Made
in
USA

GARLIC FESTIVAL® FOODS
The Flavors that made Gilroy Famous
www.garlicfestival.com

