

NEW ORLEANS MUFFULETTA SANDWICH

Prep Time: 10 minutes

Cook Time:

Serves: 4

This classic sandwich originated in New Orleans in 1906. Its key flavor component is the olive mix, which we've streamlined in this variation on the authentic olive recipe. The olive mix also works well as a cold pasta salad dressing.

Why try? This is a fun sandwich to serve at a get together with friends or family.

INGREDIENTS

- 2 garlic cloves, peeled
- 2 cups pimento-stuffed olives, drained
- 1/4 cup capers, drained
- 1/2 cup Italian dressing
- Ciabatta rolls, warm, split
- 1/4 cup mayonnaise
- 8 ounces smoked ham, sliced
- 8 slices Genoa salami
- 8 slices provolone cheese



PREPARATION

- 1 In food processor, combine garlic, olives, capers and Italian dressing. Pulse until coarse-chopped; reserve.
- 2 For each sandwich, spread bottom half of ciabatta roll with 2 tablespoons mayonnaise, then top with 2 ounces ham, 2 slices salami, 2 slices cheese, and top with 1/4 cup olive relish.
- 3 Close sandwich with top half of roll.



Recipe courtesy of
foodchannel.com

