

## Muffaletta Sandwich

Source: [Cooking for Two.com](http://Cooking for Two.com)

This recipe copies the classic muffaletta from the Central Grocery in New Orleans, LA.

### Ingredients:

- 1 loaf Muffaletta or Italian bread – Muffaletta bread is a small round loaf. You may also use a small sourdough round.
- 1 cup Creole olive salad
- 1/4 lb sliced ham
- 1/4 lb sliced mortadella
- 1/4 lb sliced Genoa salami
- 1/4 lb sliced provolone
- 1/4 lb sliced mozzarella

### Preparation:

1. Cut bread in half horizontally.
2. Spread half with olive mix then layer on meats and cheeses.
3. Cover with top. (*Note: Ideally the sandwich should be made an hour or more in advance and then tightly wrapped in plastic wrap to enable juices to soak bread.*)
4. Slice into quarters and serve.

### Creole Olive Salad:

- 1/2 cup pitted brine-cured black olives, such as Kalamata
- 1/2 cup large garlic stuffed olives
- 1/2 cup of giardiniera with carrots, celery and pepperoncini
- 1/4 cup extra-virgin olive oil
- 1 tablespoon minced shallots, sweet onion or pickled onion
- 1 tablespoon minced fresh flat-leaf parsley (optional)
- 1 tablespoon of lemon juice
- 3/4 teaspoon freshly ground black pepper

Combine all the ingredients in a food processor and pulse a few times to create a coarse mixture. Use on a New Orleans Muffaletta Sandwich.