



Muffuletta Sandwich

Olive Salad:

- ½ cup extra virgin olive oil
- ½ medium carrot, thinly sliced
- ½ rib celery, thinly sliced
- ½ cup finely chopped cauliflower
- ½ teaspoon dried oregano
- ¼ teaspoon red pepper flakes
- ¼ cup water
- 1 tablespoon red wine vinegar
- ½ cup pitted green olives, finely chopped
- ¼ cup brine-cured pitted black olives, finely chopped
- 5 pepperoncini, stemmed and thinly sliced
- 2 jarred roasted pimento peppers, finely chopped
- salt, to taste

Sandwich:

- 1 Hammonton Round (Sicilian loaf with sesame seeds), split horizontally and hollowed out
- 4 ounces thinly slice provolone
- 4 ounces thinly sliced mozzarella
- 4 ounces thinly sliced mortadella
- 4 ounces thinly sliced hot soppressata
- 4 ounces thinly sliced Genoa salami
- 4 ounces thinly sliced hot capicola

Prepare the olive salad: Combine the olive oil, carrot, celery, cauliflower, dried oregano, chile flakes and water in a small saucepan over medium-high heat and cook, until the vegetables are just tender, about 5 minutes. Transfer to a small bowl and add the vinegar, olives, pepperoncini and pimento peppers. Season with salt and mix together.

To assemble the sandwich, divide the olive salad between the top half and bottom half of the bread. Layer the provolone, mortadella, hot soppressata, Genoa salami, hot capicola, and mozzarella on the bottom half of the bread, making sure none of the meat or cheese flares out over the sides of the bread. Carefully cover with the remaining top half of the bread and cover the entire sandwich in plastic wrap. Transfer it to a baking sheet or cutting board and weigh it down with a heavy item, such as a cast iron skillet or a large can of tomatoes, for at least 1 hour or up to overnight.