



Central Grocery Muffulettas

Yield: 4 servings

A trip to New Orleans would not be the same without a muffuletta from the Central Grocery in the French Quarter. They are closed Sunday and Monday and the other days with a line out to the street so you have to plan. Technically this sandwich is made on round bread that is about 8-inches in

diameter. If you cannot find this you can make it on French crusty breads. "Let the good times roll"!

1 (16 oz jar)	mixed pickled vegetables, dice
1/2 cup	green olives, pitted, dice
3 tbsp	canola oil
1 tbsp	garlic, minced
1 large	French bread loaf
4 oz	dry salami, sliced very thin
4 oz	smoked ham, sliced very thin
4 oz	Swiss cheese, sliced very thin
4 oz	provolone cheese, sliced very thin

1. In work bowl of food processor fitted with metal blade pulse vegetables, olives, oil and garlic about ten times. Refrigerate for at least an hour. This step can be made up to 5 days prior to use.
2. Cut the bread horizontally, place meats and cheese on bottom of cut bread, top with olive vegetable salad. Cover and wrap sandwich for about two hours for flavors to develop.