



## MUFFALETTA

### **INGREDIENTS:**

1 loaf	-	Focaccia, split in half lengthwise
8 oz.	-	Genoa Salami
8 oz.	-	Provolone cheese
½ cup	-	Olive Relish (see recipe)
4 oz.	-	Romaine lettuce, julienne
4 oz.	-	Tomato, sliced 1/16"
2 oz.	-	Red onion, shaved
2 oz.	-	Green pepper, shaved
1 tsp.	-	Kosher Salt & Pepper blend (KSP)

### **TO PREPARE:**

1. Spread ¼ cup of the olive relish on to both halves of the bread.
2. Begin layering ingredients on the bottom of the roll in the following order: salami, provolone, tomato, onion, green pepper, romaine and KSP
3. Close the sandwich, place panini on the center of the preheated (400<sup>0</sup> F) panini grill. Gently lower the top half of the grill over the sandwich and press down gently. Do Not Smash the Panini!
4. Cook the sandwich for 2 minutes. Raise the top grill of the panini, making sure the bread does not stick to the grill.
5. Remove the sandwich from the grill, cut in half on a diagonal and serve warm

## **OLIVE RELISH**

### **INGREDIENTS:**

1 cup	-	Greek olives
2 cups	-	Giardinera, drained
1 cup	-	Pimento stuffed green olives
½ cup	-	Parsley flakes
1 Tbs.	-	Fresh garlic, minced
2 tsp.	-	Oregano
½ tsp.	-	Black pepper, fine grind
¼ cup + 2 Tbs.	-	Lemon juice
1 1/3 cups	-	Olive oil

### **PROCEDURE:**

1. Process Greek olives, giardinera and green olives in food processor until pieces are chunky in texture, about 1/8".
2. Add seasonings, lemon juice and olive oil. Stir to combine.
3. Cover, label, date and refrigerate until ready to use.