



Olive on Tap Muffaletta Sandwich

Muffaletta sandwiches cut into rectangles, perfect for a picnic!

INGREDIENTS: 1 Jar of *Olive on Tap Muffaletta*

Sandwich ingredients: 1 loaf focaccia or Italian round bread
1/3 pound Genoa salami * 1/4 pound Coppa * 1/2 pound Mortadella * 1/2 pound ham (sliced) * 1/2 pound provolone (sliced) * 1/2 pound mozzarella cheese (sliced)

INSTRUCTIONS Cut the bread in half.....cross wise. Spread both sides of the bread with generous amounts of your muffaletta spread. When spreading on the bottom layer avoid spooning too much liquid onto the bread as it will soak down and become soggy. Place the bread on a baking sheet. Layer the bottom with coppa, then mortadella, then salami, then provolone, then ham, then mozzarella. Carefully flip the other side of the bread with the smeared muffaletta over meat and cheese. Place another baking sheet on top of the sandwich and balance a heavy item like a cast iron skillet on top. Refrigerate for another hour. Slice into rectangles (or wedges if using a round loaf). I liked trimming the edge off so the sandwiches are perfect rectangles, but you don't have to.