

The muffaletta is an iconic sandwich from New Orleans but it could easily have come from Italy and indeed probably did with Italian immigrants. Good bread, a selection of cured meats, a nice cheese, and olive tapenade. Sounds like Italy to me and it also sounds like a great sandwich to have in the heat of the summer. In the hot days of South Texas it is hard to drink some of the big bold red wines but our Montepulciano is a great red wine for hot weather and pairs nicely with this sandwich. Feel free to choose your favorite meats if you can't find or are not a fan of the meats listed. The tapenade is also great by itself with a nice loaf of crusty bread.

Ingredients:

- 1 cup mixed pitted olives, chopped
- $\frac{1}{2}$ cup giardiniera, chopped
- $\frac{1}{2}$ cup chopped pimentos
- 2 tablespoons chopped Italian parsley
- 1 clove garlic, minced
- 2 tablespoons olive oil
- 2 tablespoons red wine vinegar
- $\frac{1}{2}$ pound each mortadella, capicola, and salami
- $\frac{1}{2}$ pound slice provolone
- 1 loaf ciabatta or any good bread

Method:

Mix the first seven ingredients and let sit for 30 minutes.

Split the ciabatta and layer the meats and cheese.

Top with the tapenade.

Drizzle with a little more olive oil, and mangia, mangia!