



Muffaletta Sandwich

Recipe and photo from traegergrills.com.



Ingredients

Olive Salad:

- 1 cup Castelvetrano olives or other green olive of your choice, pitted and chopped
- 1/2 cup Spanish or French olives, or other green olive of your choice
- 1/2 cup roasted red peppers from a jar, drained and chopped
- 2 cloves garlic, finely chopped
- 3 tbsp capers, drained and chopped
- 1 tbsp fresh oregano, finely chopped
- Sea Salt and Pepper, to taste
- 1/3 cup good olive oil
- 3 tbsp red wine vinegar

Muffaletta Sandwich:

- 1 large ciabatta loaf or 4 ciabatta rolls
- 1/3 lb prosciutto or ham, sliced thin
- 1/3 lb salami, sliced thin
- 1/3 lb spicy salami like capocollo, soppressata, or pepperoni
- 1/4 lb mozzarella cheese, sliced thin
- 1/3 lb Smoked Mortadella, sliced thin
- 1/4 lb Smoked Provolone Cheese, sliced thin

Instructions

When ready to smoke, start Traeger on Smoke with lid open until fire is established (4-5 minutes). Close lid and keep on Smoke setting. Place the unsliced loaf of Mortadella in the grill and smoke for 2.5 hours. Let cool, then slice thin. While the Mortadella is smoking, combine the ingredients for the Olive Salad and let marinate. You can complete the above steps a day in advance before you assemble the sandwich. To assemble the sandwich, slice the ciabatta loaf in half along the equator. Evenly divide the olive salad – including the oil and liquid – between the two halves. On the bottom half of the bread, begin to layer the ingredients: salami, smoked mortadella, mozzarella, smoked provolone, prosciutto, and spicy salami. Close the sandwich and use plastic wrap to tightly wrap the sandwich – allowing all the flavors to meld and the juices to soak into the bread. Place in the refrigerator for 1 hour. Take the sandwich out of the fridge, remove the plastic, slice into 4 portions, and serve cold. Enjoy!

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