

Giant Muffaletta Italian Sandwich: A New Orleans Classic at Home

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30 min

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INGREDIENTS

to create your own authentic Giant Muffaletta:

DIRECTIONS

1. Steps for the : Recipe
2. Making a : Giant Muffaletta is all about assembly and patience for flavor development:
3. Prepare the : Olive Salad (Advance Prep):
4. In a large bowl, combine the chopped green olives, kalamata olives, giardiniera, roasted red peppers, minced garlic, fresh parsley, fresh oregano, capers, and red pepper flakes (if using).
5. Dress the : Olive Salad:
6. Pour the extra virgin olive oil and red wine vinegar over the olive mixture. Stir well to combine. Season with salt and black pepper to taste. Cover and refrigerate for at least 4 hours, or preferably overnight, stirring occasionally, to allow the flavors to meld and deepen.
7. Prepare the : Bread:
8. Take your muffaletta loaf and, using a large serrated knife, slice it horizontally in half, creating a top and a bottom.
9. Dress the : Bread:
10. Scoop about half of the olive salad (with its oils) onto the bottom half of the bread, spreading it evenly all the way to the edges. Drizzle some of the remaining olive oil from the salad onto the top half of the bread. This helps the bread absorb the flavors and keeps it moist.
11. Layer the : Meats:
12. Arrange layers of sliced meats (prosciutto, capicola, salami) evenly over the olive salad on the bottom half of the bread. Try to spread them out so each bite gets a little of everything.

13. Layer the : Cheeses:
14. Layer the sliced provolone and mozzarella cheeses over the meats. Don't worry if the layers are high; they will compress.
15. Add : More Olive Salad:
16. Spoon the remaining olive salad over the cheese layer, ensuring you get plenty of the flavorful oil.
17. Assemble the : Sandwich:
18. Place the top half of the bread firmly over the layered ingredients.
19. Press the : Sandwich (Crucial Step!):
20. This is where the magic happens! Wrap the entire sandwich tightly in plastic wrap. Place it on a large plate or cutting board. Now, find something heavy (like a cast-iron skillet or a few heavy books) and place it on top of the wrapped sandwich. Let it press for at least 1-2 hours at room temperature, or up to 4 hours in the refrigerator. The longer it presses, the more the flavors meld, and the easier it is to slice.
21. Unwrap the sandwich. Using a large, sharp serrated knife, cut the muffaletta into wedges (like a pie) or into individual portions. Serve at room temperature.

SWAPS & NOTES

, making it an unforgettable culinary adventure.

Plus, there's something so satisfying about assembling such a grand, impressive creation!

The Storied History of the Muffaletta The Muffaletta sandwich is deeply rooted in New Orleans' rich Italian immigrant history.

It was supposedly invented in 1906 by Salvatore Lupo, the owner of Central Grocery in New Orleans' French Quarter.

TIPS FOR SUCCESS

Don't Skimp on Olive Salad: This is the soul of the sandwich.

Make sure you have enough and that it's well-drained but still oily.

The pressing step is absolutely essential.

It compresses the sandwich, allows the flavors to meld, and makes it much easier to slice.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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