

# Muffuletta Relish

Get to chopping. This recipe is simple to make, but you will need to allow time for chopping.

As you know, food is a big part of our family culture, so when Jeremiah and Kati moved to Louisiana for a year, they brought home several recipes. Even though this is a dish we started trying to create after they moved back, it didn't come from Aunt Kati since she's not so fond of olives. Aunt Ky actually found this beautiful treasure that elevates any sandwich in flavor and appearance, especially if we're creating our version of the muffuletta. (We've included instructions for the sandwich.)

## Ingredients

### Relish

1½ cups green olives, chopped  
1 cup black olives, chopped  
3 to 4 large carrots, chopped  
6 cloves garlic, chopped  
2 tablespoons capers  
1/3 cup parsley, finely chopped  
1 to 1½ teaspoons oregano, finely chopped  
1 tablespoon sugar  
¼ teaspoon black pepper  
1/3 cup white wine vinegar  
½ cup olive oil

### Sandwich

olive oil  
garlic salt  
sliced Swiss cheese  
sliced provolone cheese  
sliced ham  
sliced salami



## Instructions

### Relish

- ❖ Mix the ingredients and adjust seasoning to desired preference.
- ❖ Refrigerate until ready to serve.
- ❖ Make ahead. It tastes better the longer it sits.

### Sandwich

- ❖ Cut a French loaf in half lengthwise.
- ❖ Brush olive oil on each cut side of your French loaf, then sprinkle with garlic salt.
- ❖ Toast your bread open-faced by broiling it in the oven until slightly browned.
- ❖ Layer your meats and then cheeses on the bottom half of your loaf. (You can remove the top half to prevent it from browning too much.)
- ❖ Slip this back into the broiler until the cheese is melted.
- ❖ Remove from oven and place the top half of the bread on the sandwich.
- ❖ Using an electric knife slice the French loaf into the desired thickness for each serving.
- ❖ Add a spoonful of relish to each bite.

*Nana's Kitchen!*  
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8