

# Meet Me In The Kitchen

with Connie Spiros

Aired weekly on Milton Comcast Channel 8

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## SHOW NINETEEN

**Toya Pierre**

**Muffuletta**

### INGREDIENTS

¼ lb each, hard salami, smoked turkey, smoked ham , hot capicola, mortadella and provolone 1  
each red, yellow, and orange bell peppers, rough chop  
6 cloves of garlic, rough chop  
1/2 bunch each basil and oregano, rough chop  
1 can black olives and 1 jar manzanilla green olives, rough chop  
1 (3 ounce) jar of capers  
1 small can of anchovies  
2 cups of olive oil, 1 for roasting vegetables and 1 for lining the bread  
1 cup chopped fresh parsley  
2 cups Italian Gardianara (pickled in a jar)  
Round sourdough boule or a good French bread baguette

### THE METHOD

Preheat oven to 375 degrees. Place bell peppers, garlic, olives, capers, anchovies, basil, oregano and ½-1 cup of olive oil in a roasting pan and roast for 30-45 minutes. Take a few pieces of the bell peppers out of the mix to use for layers. Cool down and place in food processor and pulse until chopped but still coarse. Remove from processor and set aside. Separately, place parsley and pickled vegetables in the processor and pulse to a coarse chop. Fold that mixture into the vegetables and mix well. This is the muffuletta “spread.” If using a round sourdough boule bread, insert sharp knife into the top of the bread and cut a 6-7 inch diameter circle out of the top. Pull out some of the bread insides and save them for dipping later. Drizzle 1 cup of olive oil into the boule, making sure you rub the oil all over the inside of the bread. Start to layer with the spread first in the bottom, then 2-3 slices of each type of cold cut, with spread being layered after every 4-6 slices of meat or cheese. As you place a layer of cold cut into the boule, press it in deep into the sides of the boule, and really tuck it in. Also layer the reserved bell peppers into the boule as you go.

Finish layering with muffuletta spread and place the top of the bread back onto the boule.

Press down firmly and wrap the bread very tightly in plastic wrap. Place a cookie sheet on top of the bread and add a brick or some heavy cans on top to press firmly, and place in the refrigerator overnight. Next day, when ready to serve, remove wrap, place on a cutting board, and cut in half, then into wedges.

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