

Muffaletta Grilled Cheese

A muffaletta is definitely high up on my list of favorite sandwiches. So is a good grilled cheese. I decided to combine these two into one.

Ingredients

For the Olive Salad

- 1 10-oz. jar pitted green olives, drained
- 1 6-oz. can pitted black olives, drained
- ½ cup giardiniera mix celery, carrots, cauliflower, peppers, etc., drained (see note)
- ½ cup pepperoncini sliced
- 1 Tbsp minced garlic
- 1 tsp dried oregano
- 1 tsp dried basil
- ½ tsp kosher salt
- ½ tsp black pepper
- 2 Tbsp red wine vinegar
- ¼ cup olive oil

For the Grilled Cheese

- 1 Tbsp salted butter softened
- 4 slices sesame seed sandwich bread or Texas Toast style sandwich bread
- 6 oz. Cabot Monterey Jack cheese shredded (~1½ cups)
- 4 oz. soppressata sliced
- 4 oz. salami sliced
- 4 oz. Mortadella sliced

Method

For the Olive Salad

Finely chop green olives, black olives and giardiniera and pepperoncini; place mixture in a medium mixing bowl.

Add remaining ingredients (garlic, parsley, basil, salt, pepper, red wine vinegar and olive oil); stir until well combined. Cover and refrigerate at least 2 hours, or overnight.

For the Grilled Cheese

Brush one side of each slice of bread with butter.

Lay two slices buttered-side down and top each with: ¼ cup of the Olive Salad, ¼ of the shredded Monterey Jack cheese, ½ of the soppressata, ½ of the salami, ½ of the Mortadella, another ¼ of the shredded Monterey Jack cheese and another slice of buttered bread (buttered side out).

Preheat a cast-iron skillet or frying pan over medium-low heat

Add the sandwiches and cook on one side for 2-3 minutes. Flip and continue cooking 2-3 more minutes, or until cheese has melted and sandwich is golden brown. Cut each sandwich in half and serve immediately.

