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The A-16 Sandwich

Recipe courtesy of Luna Park Restaurant

Serves 4

Sandwich:

8 tablespoons pepperoncini relish (I used more)

8 oz mortadella

8 oz provolone

4 oz hard salami

4 oz hot coppa or capicola

2 ciabatta loaves, sliced

Preheat the broiler. Spread 2 tablespoons of pepperoncini relish (see recipe below) on each inside piece of bread. Layer the ciabattas with provolone, salami, coppa and mortadella. Place in the oven (open face) until the cheese has melted. Remove from oven, close sandwich, cut and serve.

Relish:

1 cup sun-dried tomatoes

1 small bunch of fresh basil

1/2 cup olive oil (I used less than 1/4 cup and would cut it even further next time)

10 each pepperoncini (pickled in a jar)

Chop tomatoes, basil and pepperoncini roughly. Combine in a mixing bowl with oil. Season to taste. (This will last 5 days in the refrigerator)