



Muffalata (“Now - dat’s a sanguige”)

(Schiavi’s/Mother McGees/Leo’s)

2 Lb loaf “Old World” Sourdough Bread

Extra Virgin Olive Oil

Roasted Red Pepper/Artichoke/Sun-Dried Tomato paste

Giardiniera mix (optional)

¼ Lb each :

Prosciutto di Parma (*sliced extremely thin*)

Hot Cappacola Ham

Genoa Salami

Provalone

Red onion slices

Tomato Slices

Anchovies

Salt/Pepper

Begin by slicing the loaf of bread in half lengthwise. Remove some of the bread from the inside (reserve for later use). Drizzle olive oil evenly over the inside (top and bottom) to coat lightly. Spread about ¼ Cup of the paste on the top half, followed by the giardiniera (optional) and set aside. Begin evenly layering the meats and cheese to cover the bottom half of the bread, allowing a little to hang over the edge of the bread. Place tomato slices on top of last (cheese) layer. Sprinkle with salt and pepper. Place red onion slices evenly around. Lay on anchovy filets sparingly, but evenly. Place top half back on the sandwich. Press firmly and wrap tightly for an hour or so to “marry” the flavors.

Slice pieces from the sandwich and serve with Sicilian Potato Salad or other salad.

This sandwich should serve 6 to 8 people, unless they are really hungry, or it’ll serve many more, sliced into appetizer sized pieces. (*Put long toothpicks into the sandwich (through top and bottom bread), spaced evenly in two rows. Slice between the toothpicks.*)

Sicilian Potato Salad

(Schiavi's/Mother McGees - 1981)

3 LB potatoes A.P. (redskin or other waxy variety works best) boiled, peeled, cubed (still warm)

2 whole fresh tomatoes, cubed

½ Cup each:

Celery (chopped coarsely)

Red onion (chopped coarsely)

Bell Pepper (chopped coarsely)

3 – 4 cloves of garlic, cracked

1/8 Cup Oregano (dried)

2 Tbl. Red Pepper flakes

Salt/Black pepper

½ Cup Extra Virgin Olive Oil

“splash” of red wine vinegar.

Boil and peel and cube the potatoes, placing them in a large mixing bowl. Add celery, onion, and pepper chunks. Add garlic cloves. Mix gently only enough to evenly distribute the ingredients. Add the oregano, salt, black pepper and red pepper flakes and again, lightly toss. Add tomatoes and drizzle the olive oil evenly, then splash on a very small amount of red wine vinegar. Toss gently to coat and evenly distribute everything. *Don't toss too hard or potatoes will break down and the tomatoes will lose their character.*

Cover tightly and refrigerate for an hour to marry the flavors and serve. Serves 6 to 8 (or more as an appetizer.)

Ham Florencia Pasta Salad

(Flying Dutchman Hotel/Picnique Café/Mother McGee's)

1 LB pasta (use a small solid shape that fits well for a salad), cooked "Al Dente" drained (it is best to rinse the drained pasta, but not too much – keep it a little warm while preparing the salad)

½ Lb. Boar's Head® ham, sliced thick, cubed

2 Bell peppers, cubed

Three - four ribs of celery, chopped

½ bunch green onions, chopped (tops included)

1 Cup canned artichoke hearts quartered

Place all ingredients into a large mixing bowl, toss with Florencia Dressing (as follows):

1 – 1 ½ Cups "Florencia" dressing:

½ Cup Cider vinegar

1 Tbl fresh lemon juice

2 Tbl Maggi® seasoning

¼ tsp each:

Lawry's® Seasoning salt

Granulated Garlic (NOT salt or powder!)

(Dried) Italian Herb mix

Fresh cracked black pepper

2 Cups Extra Virgin Olive Oil

In a mixing bowl, whisk together the vinegar, Maggi®, lemon juice, and dry seasonings. Let this sit for at least fifteen minutes, then whisk in the olive oil. *(This dressing should be whisked vigorously before each use.)*

This pasta salad can be used as a dinner salad, served on a bed of tossed fresh greens, or as an accompaniment.

