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## **Day Boat Sandwiches**

by Marjorie Druker  
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*This sandwich is similar to the famous New Orleans muffaletta. Starting with a large, hollowed loaf of bread, the filling is built from layers of cold cuts, cheese and vegetables. I then wrap everything tightly so the filling gets compressed and the flavors soak into the bread. Each wedge is packed with colorful ingredients that are substantial enough for a complete meal. I like to make it when Paul and I take a day off to go fishing. We have something delicious to nosh all day while we wait (and wait and wait) for a fish to bite.*

Makes 4 sandwiches

### **Ingredients:**

1 large round (9 to 10 inches in diameter) crusty bread loaf  
2 tablespoons chopped fresh basil  
2 tablespoons extra-virgin olive oil  
2 cups shredded iceberg lettuce  
2 tomatoes, sliced  
6 ring-shaped slices red onion  
1/3 to 1/2 cup of vinaigrette or Italian dressing, divided  
1/2 pound sliced Genoa salami  
1/2 pound sliced ham, preferably cappicola  
6 slices cheese, such as provolone  
1/2 cup roasted red or yellow bell peppers, or a combination  
1 jar (4 ounces) marinated artichoke hearts, drained and cut into bite-sized pieces  
1/2 cup sliced green olives  
1/2 cup sliced black olives  
1/4 cup pickled hot peppers, cut into rings  
Kosher Salt and freshly ground black pepper, to taste

### **Procedure:**

With a sharp, serrated knife remove the top 2 inches of the bread. Set the top aside. Using your fingers, hollow out the center of the bread, discarding the bread or reserving for stuffing or croutons.

In a small bowl mix together the basil and the olive oil. Using a pastry brush or the back of a spoon, brush the inside of the hollowed-out bread and the inside of the top half of the bread with this mixture. Place the lettuce on the bottom of the hollowed-out loaf. Layer the tomato slices, then the onion slices. Drizzle with 1 to 2 tablespoons of the vinaigrette. Layer salami, ham, cheese, roasted peppers, artichoke hearts, green and black olives, and hot peppers, drizzling 1 to 2 tablespoons of the vinaigrette between each layer. Season with salt and pepper.

Place the top onto the loaf of bread. Wrap the sandwich very tightly with aluminum foil. Let sit at room temperature for at least 1 hour before serving. Cut into wedges or slice into pieces.



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