



Mini Muffuletta Sandwiches

Ingredients Needed for Mini Muffuletta Sandwiches

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- 32 ounces giardiniera mixed vegetables, hot or mild
- ½ cup pimento-stuffed Spanish olives, chopped
- ¼ cup Kalamata olives, chopped
- ¼ cup black olives, chopped
- 2 tablespoons olive oil and vinegar dressing
- 6 slices Swiss cheese, cut in half diagonally
- 6 slices provolone cheese, cut in half diagonally
- 12 slices deli ham, thinly sliced
- 12 slices Genoa salami
- Creole Mustard*



*Creole Mustard

- ½ cup spicy brown mustard
- 1 tablespoon mayonnaise
- 1 tablespoon hot pepper sauce, we used Tabasco
- 1 teaspoon **Creole seasoning
- 1-2 dashes Worcestershire sauce

**Creole Seasoning

- 2 ½ tablespoons paprika
- 2 tablespoons kosher salt
- 2 tablespoons garlic powder
- 1 tablespoon coarse ground black pepper
- 1 tablespoon white pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper

- 1 tablespoon dried oregano
- 1 tablespoon dried thyme
- 1 tablespoon dried basil
- ½ teaspoon red pepper flakes

Directions for *Creole Mustard

1. In a small bowl, combine ingredients and mix until smooth. Adjust seasoning to taste, if needed. Let the Creole Mustard stand for 30 minutes.

Directions for **Creole Seasoning

1. In a small bowl, mix all ingredients together and set aside.

Directions for Mini Muffuletta Sandwiches

1. Pulse giardiniera vegetables in food processor until coarsely chopped, not pureed. Add chopped olives, oil, and vinegar dressing. Mix together and set aside.

2. Cut your dinner rolls in half and layer the bottom half of the sliced dinner rolls with Swiss cheese, ham, salami and provolone. Top with 1-2 tablespoons of vegetable mixture on the meats and cheeses. Apply Creole mustard to top of sliced rolls, if desired.

3. Sandwiches can be served warm or cold. For warm sandwiches, place completed Mini Muffuletta Sandwiches on a baking sheet lined with parchment paper and cover with aluminum foil. Place in oven for 10-12 minutes at 350 degrees, until cheese is slightly melted.

4. Serve and enjoy your Mini Muffuletta Sandwiches!

Submitted by Dr. Tailgate

