

## Muffuletta Garlic-Olive Relish

½ cup coarsely chopped pimiento-stuffed olives  
½ cup coarsely chopped pitted black olives  
¼ cup coarsely chopped red onion  
¼ cup coarsely chopped fresh Italian (flat-leaf) parsley  
¼ cup balsamic vinegar (more to taste)  
1 tablespoon minced garlic  
2 teaspoons drained and rinsed capers  
¼ teaspoon dried oregano  
¼ teaspoon salt  
¼ teaspoon freshly-ground black pepper  
1/3 cup extra-virgin olive oil

Place the olives, onions, parsley, vinegar, garlic, capers, oregano, salt, and pepper in a food processor. Pulse the processor until the ingredients are finely chopped. Add olive oil and continue until the mixture is thoroughly chopped but not pureed. Adjust seasoning, adding salt and pepper, if necessary to boost the overall flavor, or additional vinegar if it needs “zing” or additional oil if the mixture seems too “sharp.”

Scrape the mixture into a clean jar and store it, covered, in the refrigerator, where it will keep indefinitely without suffering in quality. When ready to serve, scoop out the desired quantity, place it in an appropriate-sized crock or bowl, and let it come up to room temperature before serving. Yields about 1½ cups.

**Al Klase’s comments:** I’ve been chopping the olives carefully, a ½ cup at a time, in a small food processor to get uniform bits without a lot of mush. I chop the parsley and onion with a cook’s knife, and use jarred minced garlic for convenience. It’s best to make this 3-4 days in advance so the flavor develops properly. It’s great, maybe even seductive, on sour-dough bread. There’s a similar recipe on the web that adds celery.

By the way: A Muffuletta is an Italian sandwich associated with New Orleans. It consists of a round loaf of crusty Italian bread, split and filled with layers of sliced Provolone cheese, Genoa salami and Cappelletti ham, topped with olive salad. I might have to give that a shot.