

Muffaletta Pizza

Rose Product used: Canadian Bacon

- 2 eight inch long pieces of italian bread sliced in half lengthwise
- 1/2 cup diced Rose Canadian Bacon (diced ham works well too)
- 1/4 cup each: finely chopped green olives w/ pimientos, celery, cauliflower, carrots
- Olive oil
- 1 cup shredded provolone cheese
- 1 clove garlic cut in half
- 1 tbs chopped fresh oregano

Make the olive spread:

Combine chopped green olives, celery, cauliflower, and carrots. Cover with 2 tbs olive oil. Chill for 24 hours.

Pizza assembly:

Preheat oven to 400°. Mix Diced Canadian Bacon and shredded provolone into olive spread. Brush the bread very lightly with olive oil and toast bread under a broiler



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until just barely browned. Rub with cut garlic clove and spread with olive, Canadian Bacon and cheese mixture. Bake for 8 to 10 minutes till hot & bubbly. Sprinkle with chopped oregano and serve.

