



Tailgate Muffuletta

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Yield: 12 servings (about 2¼ cups)

Ingredients:

- 6 cloves garlic, peeled
- 1 5-ounce jar cocktail onions, drained
- 2 tablespoons capers, drained
- ¼ cup olive oil
- 2 tablespoons red wine vinegar
- 1 cup pimiento-stuffed green olives
- 1 cup black olives
- 2 tablespoons dried oregano, crumbled
- 1 teaspoon dried basil, crumbled
- salt and freshly ground black pepper to taste

Procedure:

Place garlic, onions, capers, oil and vinegar in food processor and chop finely. Add olives, oregano and basil and pulse so olives are only coarsely chopped. Place mixture in a covered bowl and refrigerate at least one

about 70 calories and 6.5 grams of fat per serving (3 tablespoons)

hour (or up to one day ahead). Before serving, adjust seasoning with salt and freshly ground black pepper. Use 3 tablespoons of mixture per sandwich.

Tailgate Muffuletta takes advantage of the taste and variety of onions and garlic, phytochemical-rich vegetables.