

## Hot & Spicy Baked Italian Sub

12" Italian loaf

Extra Virgin Olive Oil for drizzle (Olisur – G# 63073)

Balsamic Vinegar for drizzle

¼ cup sliced hot banana peppers (Cosmo's – G# )

Roasted red peppers

¼ lb Hot Capicola (Fiorucci – G# 53617)

¼ lb Salami Hard or Genoa

Hard (Fiorucci – G# 57024)

Hard, Colosseum (Fiorucci – G# 57021)

Genoa (Fiorucci – G# 57025)

Genoa, Colosseum (Fiorucci – G# 57026)

1/8 lb Pepperoni (Fiorucci – G# 56544)

¼ lb ham

¼ lb cheese of Fontina cheese, sliced

Red pepper flakes, to taste

NOTE: you can also add additional Italian deli meats if you choose

Boneless Prosciutto, sliced very thin (Fiorucci – G# 55546)

Sopressata, Sweet (Fiorucci – G# 57085)

Preheat oven to 350 degrees F

Slice Italian loaf in half, but don't cut all the way thru.

Pull halves apart and drizzle with olive oil and balsamic

On one half spread banana peppers

On other half spread roasted red pepper

Layer the assorted deli meats evenly over both halves

Layer cheese on top of both sides

Sprinkle with red pepper flakes

Place on baking sheet and bake for 10–13 minutes

Remove from oven.

Close halves up, cut sandwich in half and plate.

Serve with French fries or side of your choice.

