

Hoagie Dip

total time: 15 min | servings: 12 | \$1.31 per serving*

INGREDIENTS

- 1 round loaf white bread
- ½ package (6 oz.) Bar-S Cotto Salami, casing removed
- ½ package (8 oz.) Bar-S Classic Chopped Ham
- 2 cups shredded romaine lettuce
- 1 cup shredded mozzarella cheese
- 1 cup quartered cherry or grape tomatoes
- $\frac{1}{2}$ cup chopped red onion
- 1/4 cup sliced pepperoncini, drained
- 1 cup mayonnaise
- 1 tablespoon dried Italian seasoning
- ¹/₂ teaspoon salt
- $\frac{1}{2}$ teaspoon garlic powder
- ¹/₂ teaspoon pepper
- Crackers for dipping

GET COOKING

- Cut a 1 ¹/₂ inch slice off the top of bread, set aside. Carefully hollow out bottom, leaving a ¹/₂ inch shell.
- 2. Cut salami and ham into ½ inch pieces. Place in a large bowl. Stir in lettuce, cheese, tomatoes, onion and pepperoncini.
- 3. In a medium bowl, stir together remaining ingredients. Gently stir mayonnaise mixture into meat mixture. Spoon into the hollowed out bread.

Makes about 4 cups of dip

Tip: Serve the hoagie dip with crackers or spoon onto the bread lid removed from the loaf.