

**epicurious**

# Muffuletta Spread

**BON APPÉTIT MARCH 1996**

## Ingredients

- 1 cup pitted Spanish green olives
- 1 cup pitted brine-cured black olives (such as Kalamata)
- 1/4 cup chopped red onion
- 2 tablespoons chopped fresh basil
- 2 tablespoons fresh lemon juice
- 1 tablespoon freshly grated horseradish
- 1 tablespoon chopped garlic
- 1 tablespoon Dijon mustard
- Dash of hot pepper sauce (such as Tabasco)
- Dash of Worcestershire sauce
- 1/2 cup olive oil
- Italian bread slices, toasted

## Preparation

Combine first 10 ingredients in processor and chop coarsely. With processor running, gradually add oil. Transfer mixture to medium bowl. Season to taste with salt and pepper. Cover; refrigerate 1 hour. (Can be made 1 day ahead. Keep refrigerated.) Serve with bread.