

# HOAGIE DIP

*Submitted By: Brittney Scott*

PREP/COOK TIME: 25 MIN

SERVINGS: 8



## Ingredients

- 1 MEDIUM ONION
- 3 PICKLED PEPPERONCINI PEPPERS
- 1/2 HEAD ICEBERG LETTUCE
- 1 LARGE TOMATO, HALVED AND SEEDED
- 1/4 POUND DELI-SLICED GENOA SALAMI
- 1/4-POUND DELI-SLICED HAM
- 1/4-POUND DELI-SLICED HOT HAM
- 1/4 POUND DELI-SLICED ROAST TURKEY
- 1/4-POUND DELI-SLICED PROVOLONE CHEESE
- 1/2 CUP MAYONNAISE
- 1 TABLESPOON EXTRA-VIRGIN OLIVE OIL
- 1 TEASPOON DRIED OREGANO
- 1/4 TEASPOON RED PEPPER FLAKES
- 1 10-TO-12-INCH ROUND LOAF ITALIAN BREAD
- 8 HOAGIE ROLLS, CUT INTO PIECES FOR DIPPING

## Directions

1. CHOP THE ONION, PEPPERONCINI, LETTUCE, AND TOMATO INTO BITE-SIZE PIECES. DICE THE MEATS AND CHEESE.

2. COMBINE THE CHOPPED VEGETABLES, MEATS, AND CHEESE IN A LARGE BOWL. ADD THE MAYONNAISE, OLIVE OIL, OREGANO, AND RED PEPPER FLAKES, AND STIR UNTIL EVERYTHING IS MIXED WELL. REFRIGERATE UNTIL READY TO SERVE.

3. CARVE OUT THE CENTER OF THE BREAD LOAF TO MAKE A BOWL (DO NOT CUT THROUGH THE BOTTOM) AND CUT THE SCRAPS INTO BITE-SIZED PIECES. SERVE THE HOAGIE DIP IN THE BREAD BOWL WITH THE EXTRA BREAD AND HOAGIE ROLLS TO SCOOP IT UP.

NOTES: TASTES JUST LIKE A GILL'S HOT ITALIAN GRINDER!