

Picnic Items

MEDITERRANEAN LOAF 1

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Serves 6-8

- 1 loaf sourdough bread, unsliced
- 5 medium tomatoes, peeled, seeded, and finely chopped
- 4 scallions, whites only, thinly sliced
- 1/2 cup chopped ripe olives
- 1/2 cup olives with pimienta center, chopped
- 4 tablespoons chopped fresh parsley
- 4 tablespoons freshly grated Parmesan cheese
- 1/4 teaspoon dried thyme
- 1/4 teaspoon dried oregano
- 3 tablespoons olive oil
- 3 tablespoons California dry white wine
- salt and pepper to taste

- Cut off the ends from the bread.
- Using a long handled kitchen fork, scoop out enough bread dough to make a long hollow tube with a 1/2-inch crust, reserving the bread crumbs.
- In a large mixing bowl, combine the bread crumbs with the tomatoes, scallions, olives, parsley, cheese, thyme, and oregano.
- Mix gently but thoroughly.
- Add the olive oil, white wine, salt, and pepper.
- Mix thoroughly again.
- Holding one end of the tube of sourdough bread closed with the palm of your hand, stuff the hollow bread with the tomato mixture, being sure to pack firmly.
- Wrap the stuffed loaf with aluminum foil and chill for 24 hours.
- When ready to serve, cut carefully with a very sharp knife into 1/2"-inch slices. Serve as an appetizer on a chilled small plate with fork and knife.
- May also be used on a picnic accompanied by wine, fruit, and cheese.

Used at Culinary Picnic at Stevens Creek park.

Used at Culinary Picnic at Natural Bridges State Park, September 1998.