

New Orleans Style Canapés

Olive salad is a component of the New Orleans Muffuletta sandwich. Here we repackage the colorful chopped salad as a filling for these flaky mouthfuls.

- 1 (12-ounce) jar pickled mixed vegetables, drained
- ¼ cup pimiento-stuffed olive slices, chopped
- 2 ounces thinly sliced salami, finely chopped
- 1 tablespoon minced garlic
- 1 tablespoon olive oil
- 2 (10-ounce) cans refrigerated flaky biscuits
- ½ cup finely shredded provolone cheese

Chop mixed vegetables. Combine vegetables, olives, and next 3 ingredients. Cover and chill at least 1 hour.

Bake biscuits according to package directions. Let cool slightly. Using a melon baller or small spoon, carefully scoop out center of 16 biscuits. (Reserve remaining biscuits for another use.)

Stir cheese into olive salad mixture. Spoon 1 heaping tablespoon into each hollowed-out biscuit.

Bake at 400° for 8 to 10 minutes or until cheese melts. Serve warm. **Yield:** 16 appetizers.

