Italian Hoagie Dip

Ingredients

½ lb. Cooked ham – thinly sliced
½ lb. Genoa salami – thinly sliced
½ lb. Capicola – thinly sliced
½ lb. Provolone Cheese –thinly sliced
2 cups mayonnaise
2 tsp. dried oregano
1 small onion chopped
½ head of lettuce shredded
2 diced tomatoes or sliced grape tomatoes

Directions

1. 1. Dice ham, salami, capicola and cheese into small pieces. Place them in a large bowl.
2. In a medium bowl blend the mayo and oregano. Mix the mayo mixture into the ham mixture until all meat and cheese is well coated.
3. Mix in the onion.
4. Refrigerate 2 hours or more (overnight is best). Before serving add the shredded lettuce & tomatoes.
5. Serve with small rounds of French bread or cut into bite size pieces 12 hoagie rolls for dipping.

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