



**Picnic Pan Bagnat**  
**Pain Bagnat - French**

*Use a flavored rosemary olive oil bread*

- 1 (14 oz.) rosemary olive oil round loaf
- 2 Tablespoons olive oil
- 1 or 2 from jar large roasted red peppers, well drained
- 1/4 cup thin sliced red onion
- Fresh basil leaves
- 6 pitted kalamata olives, halved lengthwise
- 2 slices deli turkey
- 2 to 3 slices smoked gouda
- 6 round dill pickle slices
- 2 slices smoked ham
- 1 fresh tomato, thinly sliced
- 1 Tablespoons minced parsley
- 1/2 Tablespoon grated Parmesan cheese

Cut off top of the bread about 1 inch; scoop out the inside of bread, leaving about 1/2-inch shell. Set soft bread aside for another use or freeze it.

Brush inside of bread shell and underneath top with olive oil. Layer your sandwich with your favorite ingredients. I placed roasted red peppers to fit over the bottom, added red onions, basil leaves, olive halves, turkey slices, smoked gouda, pickles, ham slices, and fresh tomato slices. Sprinkle the last layer with parsley and Parmesan cheese.

The small bread will be filled up with these ingredients. If you are using a larger loaf of bread, repeat the layering as described above again.

Replace the bread lid over the top of filled bread. Wrap the whole loaf in plastic wrap; place on flat tray and place something very heavy on top. I used my heavy lid from my Dutch Oven pan. Place in the refrigerator; leave for about 2 hours or overnight. If you leave it wrapped for too long a time, the bottom layer will become too moist. Yield one small round loaf  
Serves about 2 to 4.

**An Easy Hint:** Slice your sandwich before you go on your picnic.

**About the Recipe:** It's easy to prepare a stuffed small French bread with your favorite ingredients and have your sandwiches ready to serve. I like using one of the herb flavored French breads for the added flavor. Remember that too many juicy ingredients will make those sandwiches very moist. Slice the loaf ahead and rewrap it to carry along with some plates, napkins, and your favorite drinks. It's a quick and easy recipe.