

STROMBOLI

Oven 375

Makes 3 Long Stromboli

INGREDIENTS

1 Package Frozen Bread Dough (3 loaves)

1 Pound Sliced Ham

1 Pound Salami (hard, genoa, cotto)

½ Pound Sliced Pepperoni

1 Pound Shredded Cheeses (2 cups mozzarella, 1 cup provolone, 1 cup parmesan, preferred)

Granulated Garlic to taste

Basil to taste

Egg Wash (in separate bowl combine 3 eggs and 4 tablespoons of water and mix well)

PROCEDURE

Thaw frozen bread dough well. Place a good amount of flour on a counter or a bread board. Place thawed dough, one loaf at a time, onto the flour and flatten thoroughly with a rolling pin to a rectangular shape. (nice & thin.....I think I do about 12x18)

Once all three loaves are rolled out, egg wash the top surface. Now cover the top of the dough with sliced meats, leaving at least a ½ inch border. Sprinkle with shredded cheeses, basil and garlic. Now begin to roll, as if you were making cinnamon bread. Once rolled, crimp both ends and lay seam-side down onto a parchment-lined cookie sheet. Bake at 375 for 25-35 minutes until bubbly and brown.

I wait for it to cool and usually cut in half, wrap in Reynolds Wrap & freeze.