

Meat/Stromboli

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1. Sauté (A) in large sautépan until translucent.
mushrooms, chopped
8oz pepperoni
 - E: 4C mozzarella cheese, grated
 - D: 1t yeast
2C flour
1t salt
1T oil
 - C: 1C water, warm
1t pepper
2t salt
1T basil
1T oregano
 - B: 2T sugar
28oz tomatoes, canned or peeled
4c garlic, minced
 - A: 2T butter
2. Puree (B) in blender. Add to (A) and simmer, reducing to a thick paste (about 60 minutes).
 3. Add (C) to mixer with dough hook and mix to a ball. Pitch (D) into the ball and mix to combine. Let rest for 30 minutes.
 4. Mix dough and work, adding flour as needed to make dough ball that will stick together and come off the sides. Let rest 20 minutes.
 5. Divide dough into 4 equal portions. In each portion, roll out thin in a circle. Add 1/4 of sauce and 1/4 of (E) to center of circle and fold over, pinching the sides.
 6. Brush top liberally with olive oil, then dust with salt and oregano. place into 450F oven and reduce heat to 350F. Bake 20 minutes or until golden brown.

\$id: stromboli,v 1.1 2006/12/11 03:08:42 deaven Exp \$

From the kitchen of David and Jennifer Deaven



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