

## Sides/Poco Peppers

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on the roll, cut the dough to this width, perhaps dividing the long way to fit on the work surface. Spread mixture on dough and roll as for jelly roll. The tube should be 15mm or so in diameter, no more. Roll out and stretch if needed to achieve this.

4. Cut into 1cm thick disks and place on greased baking sheet, brush tops with (D). Bake 400F for 12-15 minutes until golden.

Servings: 30

\$Id: poco\_peppers,v 1.4 2018/04/29 13:01:54 deaven Exp \$



*From the kitchen of David and Jennifer Deaven*

3. Roll out dough into thin rectangle 6-8cm wide. Depending
  2. Combine (C) in bowl and mix well. dough.
  1. Add (A), then (B) to bread machine and process to make
- D: pepper sauce  
1t hot pepper sauce (e.g. Franks redhot)  
4T minced onion  
4T black and green olives, chopped  
1/3C green chile, chopped  
2/3C cheddar, grated
- C: 4oz cream cheese  
2t yeast
- B: 2C flour  
1 egg  
1t salt  
3T sugar  
6T butter
- A: 2/3C milk

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