

Main Dishes

Pork

Stromboli

I know you will enjoy the taste of this Italian dish. Look for the Reuben Stromboli found in my cookbook. Very good, too!

- 1 loaf frozen bread or pizza dough
- 1 egg, separated
- 1 Tb. parmesan cheese, grated
- 1 tsp. dried parsley flakes
- 1/2 tsp. garlic powder
- 1/2 tsp. dried oregano
- 1/4 tsp. pepper
- 2 Tb. vegetable oil

- 1/4 lb. Pepperoni, deli sliced
- 1/4 lb. Ham, deli sliced
- 1/4 lb. Salami, deli sliced
- 1/4 lb. Provolone cheese, deli sliced
- 2 cups Mozzarella, shredded

- 2 sweet peppers, julienne
- 1 large onion, julienne
- 8 oz. mushrooms, sliced



Thaw bread as per directions.

On a greased cookie sheet, spread dough to ends of the cookie sheet.

If using pizza dough follow directions as per above.

Make a paste with the egg yolk, parmesan cheese, parsley, garlic, oregano, pepper, and oil.

Spread on dough like butter.

Layer all meats and cheeses over dough.

Sauté mushrooms, peppers, and onion in microwave for 4 to 6 minutes or until softened.

Drain vegetables and spread over the meat and cheese.

Starting at long end of dough, roll and seal.

Brush with egg white and top with pinch of oregano. Cut slits in top of roll.

Bake at 350 degrees for 30 to 40 minutes or until golden brown.

Let Stromboli set 10 minutes before slicing.

Serve with warmed spaghetti or pizza sauce.

Yield: 8 to 10 servings.

NOTE: Try Gerry's Spaghetti Sauce or the Pizza Sauce found in my Cookbook.