

## **Stromboli**

1 pound boiled ham  
¼ pound Italian salami

¼ pound frying peppers  
½ pound provolone cheese

Sauté onions in olive oil. Cut green peppers in strips and cook with onions.

Roll frozen bread dough or pizza dough out flat. Put layer of ham, then salami, then cheese, then pepperoni and peppers and onions then more cheese. Fold over. Pinch edges. Bake at 400°F 15 or 20 minutes. Can also use: pizza sauce, mozzarella, pepperoni or hamburger.

## **Stromboli**

For each stromboli: 1 pound Rich's bread dough rolled about 1/8-inch thick about the size of a jelly roll baking sheet.

Fill with slicing pepperoni, Virginia baked ham, sliced provolone and grated mozzarella cheese. Cover dough completely. Sprinkle with oregano to taste. Roll up several times to make layers. Brush with slightly beaten egg. Bake at 350°F for about 20 minutes or until dough is golden brown. Cool awhile for easier cutting.

## **Stromboli**

Defrost a loaf of frozen commercial bread dough. Oil a bread board and flatten with a rolling pin; spread a little oil over the top and roll out the dough as thin as you can make it.

Next come layers of good things purchased at the deli. First a layer of Swiss cheese, then a layer of thinly sliced salami, then boiled ham, then sliced pepperoni. On top of these place some fried peppers and, if you like, hot pepper. Roll up like a jelly roll. Be sure to roll tightly, pressing out all air as you roll. Place the roll, seam side down, on an oiled cookie sheet or roasting pan. Bake in a 350°F oven about an hour, until it is golden brown.