

Stromboli Recipe

From: Kathi Laco

Ingredients

One package of pizza dough (I use TJ's)
Sliced Ham
Sliced provolone cheese
Shredded mozzarella cheese
Light dry salami or turkey pepperoni -- I used the salami for the party since it has less grease but both are delicious.
Olive oil
Garlic salt
Oregano

Directions

Rest the dough at room temperature for 30 minutes. Roll/stretch dough to about 18" x 12". Layer ham, salami, and cheese so that the cheese is in the middle. Sprinkle with garlic salt and oregano. Roll like a jelly roll, about two revolutions and crimp dough closed at seam and ends. Place on a cookie sheet seam side down. Spread a generous portion of olive oil over rolled Stromboli and sprinkle again with garlic salt and a lot of oregano. Can never too much oregano on this dish! Bake in 350 degree oven x 30 minutes or until brown. If the dough is too thin the cheese may seep out. Never fear, it will still be delicious!

The rules of pizza dough:

Roll it round and layer with good stuff and bake = pizza
Roll it round and layer it with good stuff, fold in half and bake = Calzone
Roll it rectangular, layer it with good stuff, roll it twice like a jelly roll and bake = Stromboli!

Enjoy! But beware; one is never enough, best to make a few at a time. They are good warm or cold and never make it past the 24 hour mark in my house. :}