



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Stromboli (adapted from Emeril)

Serves 6

Based on the pictures, it appears I sautéed some sliced mushrooms with the peppers. Yum!

1 recipe pizza dough
1 tablespoon milk
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{4}$ teaspoon sugar
8 ounces hot Italian sausage, removed from casings and crumbled
8 ounces ham, diced
1 large red onion, chopped fine
1 red pepper, diced small
4 cloves garlic, minced
8 ounces (2 cups) provolone, shredded
8 ounces (2 cups) mozzarella, shredded
2 ounce (1 cup) finely grated Parmesan

1. Preheat the oven to 375 degrees F. Line two large baking sheets with parchment paper or silicone mats. In a small bowl, mix the milk, salt, and sugar; set aside.
2. In a large skillet, cook the sausage over medium-high heat until it's browned and the fat is rendered, about 5 minutes. Remove with a slotted spoon. Discard all but 1 tablespoon of fat from the pan. Add the ham, onions, and bell peppers; cook, stirring occasionally, until very soft and slightly browned, 5 to 8 minutes. Add the garlic and cook, stirring constantly, for 1 minute. Remove from the heat and cool.
3. Divide the dough in half. On the prepared baking sheet, stretch out one half of the dough to a large rectangle, about 10 by 14 inches. (If it becomes too elastic, let it rest for a few minutes, lightly covered.) Spread half of the cooled sausage mixture across the dough, leaving a 1-inch border. Top with half of each of the mozzarella and provolone. Using a pastry brush, paint the border of a long edge with the milk mixture. Starting at the other long end, roll up the dough into a cylinder, pinching the edges to seal. Repeat with the remaining ingredients. Let the dough rise for 20 to 30 minutes.
4. Brush the top of each stromboli with the milk mixture. Bake, one at a time, until nearly completely golden brown and starting to crisp, about 20 minutes. Sprinkle the stromboli with parmesan cheese and return to the oven until the cheese is melted and the dough is golden brown, about 5 minutes.
5. Remove from the oven and let stand 10 minutes. Slice thickly and serve with your favorite sauce.