

**June 20, 2018**  
**Mozzarella, Ham & Pepperoni**  
**Stromboli**



**Ingredients:**

- 1 tube (11 ounces) refrigerated crusty French bread loaf
- 2 c. (8 ounces) shredded Mozzarella cheese
- ¼ lb. Thinly sliced deli ham
- 1 pkg. Sliced pepperoni
- 1 Tbsp. Butter or margarine, melted
- 1 Tbsp. Grated Parmesan cheese

**Directions:**

On a lightly floured surface, pat dough into a 14-in x 12-in rectangle. Sprinkle mozzarella cheese over dough to within ½ inch of edges. Top with a single layer of ham. Layer with as many slices of pepperoni as you please! Roll up tightly from a short side; pinch seam to seal. Place seam side down on an ungreased baking sheet. Brush top of loaf with butter; sprinkle with Parmesan cheese.

Bake at 375° for 20-25 minutes or until golden brown. Cool on a wire rack for 5 minutes. Then cut with serrated knife. Yields 6 servings.



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