

Stromboli

The other day I told Hubby I was in a slump and couldn't think of something to make that we hadn't had in a while. He quickly said, "Stromboli". It's a recipe I can't make without a little lead time as it involves making bread dough. I waited a day or two and then it rained so I knew Hubby would be in for a normal time supper...not the 9 pm time we've been eating at lately.

Well this is Stromboli...



If you haven't had it before it's yummy. It's a bread with toppings baked inside. It is simple to make. I use my bread ratio to make the bread but honestly if you used your own bread recipe or even frozen dough from the freezer section you'll be just fine. [Here's a link to my bread ratio recipe.](#)

For this I made a 2 1/2 cup of water ratio.

After I make the dough, I let it rise once. Punch it down, roll it out and add toppings. We do all sort of

things...chicken alfredo..taco...chicken and broccoli...Tonight it's meat lovers. We have two different hams and hamburger- Campbell's Fiesta Cheese soup for the "sauce" and pepper jack cheese.



Then just roll it up like cinnamon rolls and put it on you pan. Bake for about 25 minutes at 350 degrees until the crust is golden brown. Once out of the oven, butter the crust and let sit for 5 minutes. Slice and eat.

This is a real family favorite around here. I love that the toppings can change making it always taste just a little bit different.