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# Stromboli

*Gigi Palis - Hudson's Northland*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

Servings: 6

**1 loaf frozen bread dough, thawed**  
**2 tablespoons spaghetti sauce**  
**4 ounces thinly sliced Provolone cheese**  
**4 ounces thinly sliced Mozzarella cheese**  
**1/4 pound thinly sliced Polish ham**  
**1/4 pound thinly sliced pepperoni**  
**1 1/2 teaspoons Italian seasoning**

Let the bread dough rise at room temperature for two hours.

Preheat the oven to 375 degrees.

Place the dough on foil. Flatten into a large square. Spread with the spaghetti sauce, towards the center. Layer the cheese, meat, cheese and meat over the surface of the dough, leaving the edges uncovered. Sprinkle with the Italian seasoning.

Roll the dough into a loaf, making sure that the meat and cheese are inside. Secure the loaf by squeezing the ends together. Place on a greased cookie sheet.

Bake for one hour or until the loaf is golden brown. Turn once for even baking.

Let cool for 25 minutes. Cut into one-inch slices.

## Breakfast

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*Per Serving (excluding unknown items): 218 Calories; 3g Fat (14.1% calories from fat); 8g Protein; 37g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 450mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Vegetable; 0 Fat.*