



Italian Sausage Roll



Ingredients

Large pizza dough	Romano cheese (1 cup)
Mozzarella cheese (2 ½ cups)	Onion (large) (1)
Garlic (4 cloves)	Salt
Hot or sweet Italian sausage (1 lb. – browned)	
Vito & Joe's Extra Virgin Olive Oil	

How to Prepare

- 1). Preheat the oven to 400 degrees.
- 2). Dice the onion and garlic.
- 3). Caramelize the onion and garlic in 3 -4 tablespoons of Vito & Joe's Extra Virgin Olive Oil for 20 minutes on medium heat (stove).
- 4). Place the pizza stone in the oven to warm for 15 – 20 minutes.
 - a. Remove from the heat after the 15 – 20 minutes.
- 5). Roll out the dough into a large rectangle.
- 6). Drizzle Vito & Joe's Extra Virgin Olive Oil on the dough and sprinkle with salt.
- 7). Sprinkle browned sausage on the dough leaving 1 edge as a clean edge.
- 8). Spread the caramelized onions and garlic on top of the sausage.
- 9). Top with mozzarella and Romano cheese.
- 10). Roll gently, but tightly to the clean edge.
- 11). Wet the clean edge with water and press on it to seal.
- 12). Tuck in the sides and place on the pizza stone shaping to the stone to make sure all edges are on the stone.
- 13). Lightly drizzle with Vito & Joe's Extra Virgin Olive Oil.

Bon Appétit!



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How to Prepare

- 14). Bake for 15 – 40 minutes – depending on the size of your sausage roll.
 - a. Larger rolls will take longer.
- 15). Slice and serve with your favorite sauce. Enjoy!

Bon Appétit!