

Smoked Goose Breast Stromboli

Ingredients:

Bread dough - enough for one loaf (frozen bread dough works great)

3-4 oz Pepper Jack cheese, grated

1 cup chopped Smoked Goose Breast (food processor makes this fast and easy)

If using frozen bread dough, thaw enough for one loaf. If using homemade dough, sourdough is really good.

Once bread dough is thawed enough to roll out, preheat oven to 350°F.

Roll or pat bread dough into a rectangle approximately 12"x9" (about 1/2" thick). Sprinkle grated cheese evenly on bread dough, leaving 1" border around entire rectangle - you need the dough edge clean so it will seal well. Add chopped smoked goose breast on top of cheese, making sure to keep the 1" border clear around entire rectangle. Starting on long edge, carefully roll up the rectangle of bread dough and pinch-seal the seam well. Tuck ends of loaf slightly under and pinch to seal well. Place seam-side down on a greased cookie sheet and bake for approximately 30 minutes.

Variation 1:

Add chopped green or black olives, green onions, or any other 'stuffing' you can think of - change the cheese to Mozzarella so it doesn't compete with the flavors. (We used jalapeno-garlic-onion green olives)

Variation 2:

Spread 2-3 tbsp mayo, Dijon mustard, or a mixture of both on the dough before the cheese and smoked goose breast, making sure to keep the 1" border clear.

