

Main:

Bullwinkle Moose Sausage Stuffed Calzones



Dough: MAKES ENOUGH FOR 6-8 Calzones

3-4 cups all purpose flour
1 packet instant yeast
¼ cup extra virgin olive oil
1 ¼ cups lukewarm water
½ tsp sea salt

Mix dry ingredients together except for one cup of the flour. Add the warm water and mix very well with a wooden spoon for about 5 minutes. Add the remaining flour a little at a time until dough forms. Remove to a floured breadboard or your counter top and knead for an additional 5 minutes. Allow dough to rest for ½ hour, covered in a warm place. Knead again for 5 minutes and split dough into 6-8 portions and allow to rest for 20 minutes before rolling your dough into the desired size; about 10 inch circles for calzones.

I often make the dough the day before, brush the individual portions with olive oil and store in a covered container overnight. I use this dough straight from the fridge with no problems.

Gameday Recipes

Sauce:

In a large saucepan sauté for one minute

2 cloves minced garlic in 2 tablespoons extra virgin Olive Oil

Add 1 large can crushed tomatoes

2 tsp oregano

1 tsp chopped rosemary

1 tsp thyme

1 tsp fennel seed

1 tsp kosher salt

4 tbsp molasses

2 tablespoons hot sauce (optional)

salt and pepper to taste

Simmer all ingredients together over low heat for about 30 minutes. Set aside to cool.

Use whatever fillings you like. This particular calzone has:

Pre-cooked moose sausage

Precooked maple cured bacon

Pepperoni

Sauteed red onions

Red pepper

Black olives

Parmesan, mozzarella and cheddar cheeses

Preheat your pizza stone in middle rack of your oven for half an hour at 450 degrees F.

Stretch or roll your calzone dough into 10 inch rounds and place on a wooden peel that has been sprinkled with cornmeal. The cornmeal will allow the calzone to slide off the peel (I've even used a thin piece of cardboard in a pinch if you do not have a peel.) Make sure your dough round is sliding on the cornmeal base before adding your toppings. Spread sauce over half the round leaving a 1 inch border. Top the sauce with your favorite toppings, ending with the cheese and fold the dough over the filling. Pinch the edges together by folding the bottom layer of dough slightly over the top crust and pressing to seal.

Shake your peel to make sure the calzone is not stuck. Slide the calzone onto the hot stone, shaking it slightly in a back and forth motion as you slowly retract the wooden peel. Bake off heat on your grill or oven at 350 for about 15 minutes or until top crust is evenly brown. Cooking times will vary depending upon your apparatus. Bottom and top should be nicely browned. Allow calzone to sit for 5 minutes before cutting and serving. Serve to gameday fans.