

PIZZA DOUGH BREADSTICK VARIATIONS

F EASY

Last Modified: 10/11/2014

PREP: 2 Hrs 10 Min

COOK: 15 Min

OVEN: 350

BREADS

MAKES 32 BREADSTICKS

QUA	MEASURE	INGREDIENT	PROCESS
1	Recipe:	Breads - Multi-Purpose Pizza Dough	
?	Splashes	Bench Bread Flour	Dusted

PREPARATION

FACTOID	Fat, soft Breadsticks in several variations. You may combine variations to come up with something you like. I ALWAYS use the Garlic Butter Version usually in combination with the Parmesan Cheese Version. You may freely intermix these versions to create THE ONE your family likes (Do NOT increase the amount of Butter you use, just add in the appropriate additional flavor ingredients).
----------------	---

TOOLS	<ol style="list-style-type: none"> 1) Small Saucepan & Lid 2) Garlic Press OR Micro Plane 3) Pizza Wheel Cutter OR Pastry Scraper 4) 2 - Aluminum Half Sheet Pans 5) Small Mixing Bowl 6) Basting Brush 7) Rolling Pin
--------------	---

HINTS	DOUGH PROOFING: An easy, sure way to "proof" (Raise in a warm place) Bread Dough's is outlined in the Bread Proofing box in Ron's Gold Plated Cooking Factoids.
--------------	--

PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Depends upon which version you are making 2) Preheat the oven to 350 degrees with racks in the upper and lower thirds.
-------------	---

FREEZE	The Breadsticks may be individually frozen for baking (Do NOT allow them to rise after cutting). Thaw the Breadsticks completely, pat dry & allow to rise prior to baking them.
---------------	---

1	Prepare the recipe for Pizza Dough. While waiting for the Dough to rise, prepare the necessary ingredients for the Variation(s) you want.
----------	---

2	Divide the Pizza Dough Recipe in half and evenly roll each half into a 12 inch x 18 inch rectangle on a lightly Floured surface. Brush the top with the melted Butter Sauce of choice. Slice the Dough in half the long way. EVENLY cut each half of the rectangle the short (6 inch) way into 16 Breadsticks (1/2, 1/2 and finally 1/2 again = 16).
----------	--

HINTS	Bake all of the Variations for 15 to 20 minutes (Filled Breadsticks WILL take longer), or until lightly browned. Always attempt to arrange the Breadsticks so they are not touching each other on the sheet pan, unless you actually want them to stick to each other for a softer textured Breadstick and a little dinner table pull-apart, lick your fingers goodness.
--------------	--

HINTS	For a "chewier textured" Breadstick, do NOT allow the prepared Breadsticks time to rise at all prior to baking them.
--------------	--

CAUTION	NEVER allow the Butter to burn even slightly - A light tan color is desired.
----------------	--

THE THREE BASIC FLAVORING SAUCES

#1 PLAIN BUTTER SAUCE

3	Sticks	Unsalted Butter	Melted
----------	--------	-----------------	--------

	PLAIN BUTTER SAUCE: In a small saucepan over low heat, melt the Butter. Cook until the Butter just begins to turn brown, about 3 to 4 minutes. Cover, turn the heat off and leave on the burner to keep warm until you are ready for it.
--	---

PIZZA DOUGH BREADSTICK VARIATIONS

#2 ONION BUTTER SAUCE

1/4	Cup	Yellow Onion	Minced
3	Sticks	Unsalted Butter	Melted
<p>ONION BUTTER SAUCE: In a small saucepan over low heat, melt the Butter with the Onions. Cook until the Onions are transparent, about 3 to 4 minutes. Cover, turn the heat off and leave on the burner to keep warm until you are ready for it.</p>			

#3 GARLIC BUTTER SAUCE

20	Cloves	Garlic	Minced
3	Sticks	Unsalted Butter	Melted
<p>GARLIC BUTTER SAUCE: In a small saucepan over low heat, melt the Butter with the Garlic. Cook until you can REALLY smell the Garlic, about 3 to 4 minutes. Cover, turn the heat off and leave on the burner to keep warm until you are ready for it.</p>			

THE BREADSTICKS & ROLLS

CINNAMON SUGAR

1	Recipe	Plain Butter Sauce	
1/2	Cup	Light Brown Sugar	
2	Tbsp	Ground Saigon Cinnamon	
<p>CINNAMON SUGAR BREADSTICKS: Instead of brushing, dip the untwisted Breadsticks in plain melted Butter. Twist each Breadstick and roll in the Cinnamon Sugar Mixture. You might need more Sugar Mixture depending on how much you use. Let the Breadsticks rise for 30 minutes on parchment lined sheet pans. Bake.</p>			

GARLIC DINNER ROLL KNOTS

1	Recipe	Garlic Butter Sauce	
<p>GARLIC KNOTS: Twist Breadsticks that have already been brushed with the Garlic Butter Sauce mixture into a tight knot (Do NOT allow them to rise first). Place them on a greased (Butter) sheet pan and let them rise for 30 minutes. After baking, brush them again with melted Garlic Butter Sauce.</p>			

GARLIC BUTTER

1	Recipe	Garlic Butter Sauce	
<p>GARLIC BUTTER BREADSTICKS: Twist Breadsticks that have already been brushed with the Garlic Butter Sauce mixture. Place them on a greased (Butter) sheet pan and let them rise for 30 minutes. After baking, brush them again with melted Garlic Butter Sauce.</p>			

ITALIAN HERB & CHEESE

1	Recipe	Plain Butter Sauce	
1/2	Cup	Parmesan Cheese	Grated
1	Tbsp	Recipe: Seasoning - Italian - Italian Seasoning	
<p>HERB & CHEESE BREADSTICKS: Use plain melted Butter Sauce instead of the Garlic Butter Sauce to brush on the Dough, then sprinkle the Breadsticks with Grated Parmesan Cheese and Italian Seasoning Mix. Place on Pam sprayed baking sheets and let rise for 30 minutes before baking. After baking, brush again with remaining melted plain Butter Sauce.</p>			

PIZZA DOUGH BREADSTICK VARIATIONS

MOZZARELLA CHEESE			
1	Recipe	ANY Butter Sauce	
1/2	Cup	Mozzarella Cheese	Shredded
<p>MOZZARELLA BREADSTICKS: Make the Dough rectangles 12 inches x 24 inches. Instead of slicing the Dough rectangle in half lengthwise, Sprinkle 1/2 with Shredded Mozzarella Cheese and fold the top over and press lightly to seal the outside edges. Cut into 16 Breadsticks (Cutting will seal the long edges - if not, carefully pinch any leakers before twisting. Twist the Breadstick multiple times and lay out on parchment lined sheet pans. (I do about 8 to each pan, necessary so the Cheese won't stick to the paper). Cover with a tea towel and let rise for 30 minutes or until doubled in size and then bake. After baking, brush them again with the melted Butter Sauce of your choice.</p>			

PARMESAN CHEESE			
1	Recipe	Garlic Butter Sauce	
1/2	Cup	Parmesan Cheese	Grated
<p>PARMESAN BREADSTICKS: Butter the top of the Breadstick sheet prior to cutting them. Press the Buttered side of each Breadstick into freshly grated Parmesan Cheese. Twist the Breadstick multiple times and lay out on parchment lined sheet pans. (I do about 8 to each pan, necessary so the Cheese won't stick to the paper). Cover with a tea towel and let rise for 30 minutes or until doubled in size and then bake. After baking, brush them</p>			

PIZZA			
1	Recipe	Plain Butter Sauce	
1/2	Cup	Pizza Sauce (Classico Traditional)	
1	5 Oz	Package Sliced Pepperoni	
1/2	Cup	Mozzarella Cheese	Shredded
<p>PIZZA BREADSTICKS: Make the Dough rectangles 12 inches x 24 inches. Instead of slicing the Dough rectangle in half lengthwise, Spread 1/2 with Pizza Sauce and Pepperoni Slices and fold the top over and pinch lightly to seal the outside edges. Butter the top of the Breadstick sheet before cutting. Cut into 16 Breadsticks (Cutting will seal the long edges - if not, carefully pinch any "leakers" closed. Lay them out on parchment lined sheet pans. (I do about 8 to each pan, necessary so the Cheese won't stick to the paper). Let the Breadsticks rise for 30 minutes. During the last 5 minutes of baking sprinkle shredded Mozzarella Cheese on top & allow to brown.</p>			

SPICED			
1	Recipe	Plain Butter Sauce	
3	Tbsp	Specialty Spice Mixtures	Various
2	<p>SPICED BREADSTICKS: Let melted Butter Breadsticks rise on parchment lined sheet pans for 30 minutes. Sprinkle the tops generously with any of my specialty Powdered Seasoning Mixes you think will taste good or pair nicely with the dinner you are serving. Ras El Hanout Mix (Middle Eastern), Garam Masala Mix (Indian), Herbs De Provence Mix (French), Baharat Mix (Turkish), Cajun / Creole Mixes Etc., Etc. After baking the Breadsticks, brush again lightly with melted Butter.</p>		