

SAUSAGE & CHEESE MINI CALZONE'S (QUICK)

F EASY

Last Modified: 05/15/2015

PREP: 4 Hrs
COOK: 1 Hr
OVEN: 400

ITALIAN

MAKES 16 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
16	Whole	Dinner Rolls (Frozen & Unrisen)	Thawed
OR			
2	Whole	Bread Rolls (Frozen & Unrisen)	Thawed
		All Purpose Flour (For Dusting)	
1	Recipe:	Italian Marinara Sauce (Below)	
OR			
1	32 Oz	Jar Marinara Sauce (Classico)	
FILLING			
15	Oz	Ricotta Cheese (Whole Milk)	
1 1/2	Cups	Mozzarella Cheese	Grated
1/2	Cup	Fresh Parmesan Cheese	Grated
2	Tbsp	Fresh Italian Parsley Leaves	Chopped
1	Tbsp	Unsalted Butter	
1	Medium	Yellow Onion	Fine Dice
2	Large	Eggs	
1	Pound	Italian Sausage (Sweet, Hot Or Mild)	Bulk
OR			
1	Pound	Breakfast Sausage	Bulk
AND THE NEXT 4 ITEMS			
1/2	Tsp	Recipe: Seasoning - Italian - Italian Seasoning	
1/4	Tsp	Crushed Red Pepper Flakes	
1/2	Tsp	Kosher Salt	
?	Pinches	Fresh Ground Black Pepper	To Taste
ITALIAN MARINARA SAUCE			
		Olive Oil (For Frying)	
4	Cloves	Garlic	Minced
1	Medium	Yellow Onion	Fine Dice
1/2	Cup	Dry White Wine (Chablis)	
OR			
1/2	Cup	Chicken Stock (Swanson)	
3	14 1/2 Oz	Cans Crushed Tomatoes (Hunts)	
2 +/-	Tbsp	Fresh Italian Parsley Leaves (To Taste)	Fine Chop
2 +/-	Tbsp	Fresh Basil Leaves (To Taste)	Fine Chop
1 +/-	Pinches	Granulated Sugar	To Taste
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

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EGG WASH			
1	Tbsp	Dried Basil Leaves	
1	Tbsp	Dried Oregano Leaves	
1	Large	Egg	Beaten
1	Tbsp	Whole Milk	

PREPARATION	
FACTOID	This party recipe is EZ because it makes almost exclusive use of "store prepared" ingredients. You CAN make these from scratch, but it will take you a very long time. Substituting your favorite jarred Marinara Sauce for the scratch version is entirely acceptable.
OPTION	You may optionally add in Pepperoni Slices and / or already cooked, Hamburger, Chicken, Mushrooms, Peppers or anything else you like to individually customize the contents of the Filling for each Calzone. The baking time is NOT long enough to cook
TOOLS	<ol style="list-style-type: none"> 1) Large Stainless Steel Skillet & Lid 2) Medium Mixing Bowl 2) 2 - Aluminum Half Sheet Pans 4) Rolling Pin 5) Pastry Scraper 6) Basting Brush
PREP	DISH 1) Preheat the oven to 400 degrees with racks in the upper and lower thirds.
PREP	FILLING 1) Grate the Mozzarella Cheese and set it aside. 2) Grate the Parmesan Cheese and mix with the Mozzarella.. 3) Finely dice the Yellow Onion and set it aside.
PREP	MARINARA SAUCE 1) Finely dice the Yellow Onion and set it aside. 2) Mince the Garlic Cloves and mix them with the Onions. 3) Finely chop the Parsley Leaves and set them aside 4) Finely chop the Basil Leaves and mix them into the Parsley.
1	Place the frozen Rolls (or frozen Bread Loaves) on a sheet pan. Cover them with a tea towel and let them thaw and rise in a warm place for 2 hours (Rolls) to 4 hours (Loaves).
2	FILLING: In a large skillet over medium high heat, melt the Butter. Add in the Onions and allow them to cook while stirring for a couple of minutes. Add in the Sausage and cook it until brown, crumbling the Sausage as you brown it. Add in the Italian Seasoning Mix (If using Breakfast Sausage) and the Red Pepper Flakes. Drain and remove the Meat Mixture from the skillet and allow it to cool on a plate. Reserve the skillet as-is.
3	FILLING: In a medium mixing bowl, thoroughly combine the Ricotta, Mozzarella, Parmesan, Salt, Pepper, Parsley and 2 Eggs.
4	FILLING: When the Sausage Mixture is cool (so it doesn't melt the Cheeses), fold it into the Cheese Mixture and set it aside.
5	DINNER ROLLS: When the Rolls are thawed and have risen, roll them out on a lightly floured surface until they are paper thin rounds.

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5	BREAD LOAVES: When the Loaves are thawed and have risen, cut each into 8 equally sized pieces (1/2 , 1/2 & 1/2 again) with your pastry scraper. Roll them out on a lightly floured surface until they are paper thin rounds.
6	Spoon 3 to 4 tablespoons of the Cheese Filling onto half of each Dough round. Fold half of the Dough over the top of itself, and then press the edges with a fork to seal them tightly. Place them not touching on a non-stick cooking spray coated sheet pan.
7	EGG WASH: In a small mixing bowl, add in the Egg White and Milk and whisk until it just begins to froth. Stir in the Basil and Oregano until well mixed and set it aside.
8	Brush the surface of each Calzone with the beaten Egg Wash, and then bake them until nice and golden brown, 10 to 13 minutes. Rotating and switching the sheet pans half way through if necessary for even browning.
9	MARINARA SAUCE: Add a tablespoon or so of Olive Oil into the reserved skillet over medium high heat. Add in the Garlic and Onions and cook it until fragrant. Add in the Wine (or Chicken Stock, while whisking to deglaze the bottom of the skillet. Cook it until the liquid reduces by half. Add in the Crushed Tomatoes and stir to combine. Add Salt, Sugar and Pepper to taste. Reduce the heat to low and simmer the Sauce for 30 + minutes. Near the end of the cooking process, chop up your fresh Parsley and Basil and add them into the Sauce to taste, while stirring to combine.
SERVE	Divide the hot Marinara Sauce into individual serving bowls, arrange the Calzone's on a large serving platter and serve them while hot with a shaker of Crushed Red Pepper Flakes and a shaker of Grated Parmesan Cheese on the side.