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Get Up & Go Bars  
May 12, 03

Blueberry  
Nut Bread  
7/8/02

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Mr. Food

This Month's Recipes, October 2001

Ham & Cheese Stuffers

Serves: 2

- 1 pound store-bought pizza dough
- 1/2 pound sliced deli ham
- 1 cup (4 ounces) shredded mozzarella cheese
- 1 teaspoon grated Parmesan cheese
- 1/2 teaspoon garlic powder
- 1/8 teaspoon black pepper
- 1 egg, beaten



1. Preheat the oven to 425°F. Coat a large rimmed baking sheet with nonstick cooking spray.

2. Cut the dough in half and roll out each half on a lightly floured surface to a 6" x 12" rectangle.

3. Equally layer the ham, mozzarella cheese, Parmesan cheese, garlic powder, and pepper on the two dough rectangles, leaving a 1/2-inch border around the edges; roll up each jelly-roll style. Pinch the edges of the dough with a fork or your fingers until the edges are sealed.

4. Place the rolls on the baking sheet and brush with the egg. Bake for 15 to 18 minutes, or until the crust is golden. Slice and serve.

NOTE: Serve with a bowl of warmed marinara sauce for dunking.

Lemon Poppy Seed  
Bread 9-25-02

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5/6/02

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Fancy Feast  
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1/28/02

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1/30/02

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2/7/02

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Surprise  
4/1/02

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2/26/02

Overnight  
Coffee Cake  
4/5/02

Caterpillar Cake  
3/26/02

One Pot  
Primavera  
4/9/02

Pecan Tassies  
4/8/02

Porc to main  
4/26/02