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Tribune Staff

As football season is in full swing, so are the tailgates and Saturday afternoon football parties. Most of these events serving the same ol' thing—chips, dips, burgers and whatever else is easy.

We were invited to my dad's house for the Husker game the other weekend and I was ready to try out something new. I found this recipe and knew with a little work it could be great!

After I hit up the grocery store, we headed out to watch the game and eat some food at Dad's. I made my Stromboli Slices and they were wonderful, but there was something missing. They were a big hit but certainly could be better!

My mom and I discussed what could spice up the recipe a little and decided that with a few additions they would be great. The recipe I have given you is altered to our liking. Quick, super easy and a definite party pleaser!

Stromboli Slices

1 tube refrigerated crescent dough sheet

2 tablespoons olive oil

1/2 teaspoon dried basil

1 package (3-1/2 ounces) sliced pepperoni

2 cups (8 ounces) shredded part-skim mozzarella cheese

1 cup ricotta cheese

1 cup meatless spaghetti sauce, warmed

Unroll the dough into a rectangle; cut in half. Combine oil and basil—brush lengthwise down half of each rectangle to within 1/2 inch of edges.

Layer brushed side with pepperoni and cheeses. Fold plain dough over filling and pinch edges to seal. Place on greased baking sheets.

Bake at 350° for 10-15 minutes until golden brown. Cut into slices. Serve warm with spaghetti sauce. Yields 1-1/2 dozen.

