

REUBEN STROMBOLI



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 8-10 servings*

Reorder No.	Description	Amount
108890	Primo Gusto® Pizza Dough Balls	1
680664	GFS® Sliced Corned Beef	¾ lbs.
605811	Brickman's® Baby Swiss Cheese	12 slices
294012	GFS Shredded Sauerkraut	12 oz.
505412	Gordon Choice™ Large Grade A Shell Eggs	1
224669	Trade East® Whole Caraway Seed	2 Tbsp.
467596	GFS Heavy-Duty Mayonnaise	1 cup
696544	GFS Ketchup	¼ cup
135233	Dill Pickle Spears, minced	2 Tbsp.
155112	Jumbo Red Onion, minced	1 Tbsp.
293431	Worcestershire Sauce	1 tsp.

Preparation Instructions

Stromboli

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Preheat oven to 375°F. Roll out pizza dough into a rectangular shape, not too thin. Place a layer of pastrami, a layer of cheese and then another layer of pastrami over the pizza dough, leaving a 1-inch border. Squeeze excess liquid out of the sauerkraut. Add sauerkraut on top of the pastrami. Paint egg wash along one long side. Roll up pizza doll and pinch the ends. Brush egg wash over the whole Stromboli. Sprinkle caraway seeds over the egg wash. Bake on a parchment-lined baking sheet for 20-25 minutes. Remove Stromboli from oven. Allow to cool for 15 minutes before slicing. Serve with dressing. CCP: Final internal cooking temperature must reach a minimum of 145°F, held for a minimum of 15 seconds. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.

Russian Dressing

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. In a small bowl, combine mayonnaise, ketchup, minced pickles, minced onion, and Worcestershire. Refrigerate until needed. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.