

## Stromboli

1- 16 oz. loaf frozen bread dough, thawed  
¼ pound thinly sliced ham  
¼ pound sliced hard salami  
½ tsp. dried whole basil, divided  
½ tsp. dried whole oregano, divided  
3 oz. sliced provolone cheese  
1 cup shredded mozzarella cheese  
2 Tbs. butter, melted  
Spaghetti Sauce

Place bread dough on a lightly greased baking sheet, pat into a 15x10 rectangle. Arrange ham slices lengthwise down the center; place salami on top. Sprinkle with ¼ tsp. basil and ¼ tsp. oregano. Arrange provolone cheese over herbs, and top with mozzarella cheese; sprinkle with remaining herbs. Moisten all edges of dough with water. Bring each long edge of dough to center; press edges together securely to seal. Seal ends. Brush dough with 1 T. butter. Carefully invert and brush top with remaining butter. Bake 375\* for 20 to 22 minutes. Serve with your favorite jar of spaghetti sauce. Yields: 4 servings.

## White BBQ Chicken

3 pounds boneless, skinless chicken breasts  
1½ cups mayonnaise  
1/3 cup cider vinegar  
¼ cup lemon juice  
2 Tbs. sugar  
2 Tbs. cracked pepper  
2 Tbs. white wine Worcestershire sauce.

Combine all ingredients in a small bowl; stir with a wire whisk. Arrange chicken in a shallow dish. Pour 1 cup sauce over chicken, turning to coat. Cover and marinate in refrigerator for 1 hour or longer, turning chicken once. Remove chicken from sauce, discarding sauce. Grill chicken, covered with grill lid, over medium-high heat for 5 to 7 minutes on each side. Heat remaining sauce; serve with chicken. Yield: 6 servings.

## Basic Marinara Sauce

¼ cup olive oil  
3 cloves garlic, pressed  
1 lb. meatloaf mix (ground beef, pork and veal), browned and drained  
2-28 oz. cans whole tomatoes, preferably imported  
1-12 oz. can tomato paste  
½ cup fresh basil, finely chopped  
¼ cup fresh oregano, finely chopped  
1 tablespoon sugar  
1 teaspoon salt  
¼ teaspoon freshly ground pepper  
½ cup fresh parsley, chopped

In a large heavy pot, saute garlic in olive oil over medium high heat for about 3 minutes. Do not brown! Add tomatoes and tomato paste and then meat mixture. Add remaining ingredients, adding parsley last, and simmer 20 minutes.