



Deep Dish Holiday Pizza

Ingredients:

- Half pound Prosciutto Ham, sliced thin
- Half pound Capicola Ham, sliced thin
- Half pound Genoa Salami, sliced thin
- Half pound Pepperoni, sliced thin
- 1 pound SHURFINE Mozzarella, shredded
- 3 pounds SHURFINE Ricotta Cheese
- 6 Eggs
- 1/8 Teaspoon SHURFINE Nutmeg
- Salt & Pepper
- Prepared SHURFINE Pie Crust Dough, enough to line a 13x9 baking dish



Directions:

Filling:

- 1. Preheat oven to 400 degrees.**
- 2. In a large bowl, tear individual slices of each cold cut, except pepperoni, into pieces about the width and length of a thumb, about 1x2-inch pieces.**
- 3. Add the slices of pepperoni without tearing. Toss the mixture to evenly distribute the different meats.**
- 4. Add the grated mozzarella, ricotta, eggs, and nutmeg, then mix thoroughly with hands, until all ingredients have been evenly distributed.**
- 5. Taste the mixture and add salt and pepper to taste, insuring to mix thoroughly after adding the salt and pepper.**
- 6. Line a 13x9 glass baking dish with pie crust.**
- 7. Add the filling mixture and distribute evenly. On a lightly floured surface, layout the remaining pie crust and cut it into strips of dough, 1/2- to 3/4- inches wide. Lay strips on filled pie, at about 1-inch intervals, across the width and length, forming a lattice. After the lattice has been formed, trim excess dough by running a sharp knife along the outer rim of the dish, then seal the edges.**
- 8. Place the pie in the middle of the oven and bake until the lattice top is golden brown, 1 1/4 to 1 1/2 hours. Allow the pie to cool and set completely before cutting and serving.**