



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.