

Pepperoni Pops

Today's kids are so busy playing video games, talking or text messaging on their cell phones, and surfing the web. One thing I remember growing up was when my mom would have a bunch of kids sitting around watching and participating in making our own pizza dough. Not only was back then different from today, but her dough was different! I'm going to share this with you and I believe you will enjoy these not just during the holiday season, but year round.

Pepperoni Pops is a signature baked good from the Popella Family. So, try these out, but remember, the dough is what makes the difference. Here you go...

1	Active Dry Yeast	<i>1 lb of slice pepperoni</i>
2/3	cups of sugar	<i>1 lb of shredded or slice mozzarella</i>
1.5	tsp of salt	
2/3	cup of shortening	
2.5	cups of real mashed potatoes*	
8	cups of flour	
1	cup of warm water	

As you see above, mashed potatoes have an asterisk. You need to make these ahead of time and cool them down in the refrigerator. Utilized as an ingredient, that is at room temperature. Make the mashed potatoes with peeled potatoes, butter, and milk. Salt to taste. Mom always said "do not use instant mashed potatoes". I've never tried it, so I don't know if it works.

Using a Mixer, mix all products to incorporate all ingredients, except the warm water and 1 cup of flour. Note: Do not use pepperoni or cheese until dough is ready to roll out and stuff.

Slowly add in the warm water while mixing.

Once the product is mixed completely, you will notice that it is in a ball. If this does not happen, your dough may still be too wet. You now will add the additional cup of flour. This will make it less sticky.

Now empty dough into a greased bowl to set overnight in your refrigerator. If you wish, you can use fast rising yeast and let the dough sit for a couple hours at room temperature.

Dough will proof and rise. It should almost double in size.

Take small portions of the dough to make 3 inch round ¼ inch thick small pizza shells. Stuff with Pepperoni and Cheese. Approximately 4 slices of pepperoni and .5 oz of cheese. You be the judge! It's your Pop!

Fold up and seal.

Bake 18 to 20 minutes at 400°. For a golden brown appearance, brush with butter with about 2 minutes left in baking process. Garlic butter is great also.

Let cool down a bit, and enjoy.

Great Eats!
Mike Popella

