



Smoky Pork Calzones

- 1 Lb Pizza Dough (thaw if frozen)*
- 4 1/2 TBS extra-virgin olive oil*
- 8 oz ground pork*
- Kosher Salt and Freshly ground pepper*
- 2 1/2 TSB smoked paprika*
- 1 red bell pepper (chopped)*
- 8 oz shredded mozzarella (about 2 cups)*

1. Put a baking sheet in the oven and preheat to 450. On a slightly floured surface, divide the dough into quarters, cover with a towel.
2. Heat 1 TBP olive oil in a large skillet over medium-high heat. Add the pork, 3/4 TSP pepper and cook, break up the meat with a spoon and cook until no longer pink (3-4 minutes). Add 2 TSP paprika and cook, stirring for 30 seconds. Stir in the bell pepper and cook slightly until softened (about 2 minutes). Transfer to a bowl to cool.
3. Pat and stretch each portion of the dough into a rough 8-inch round. Pile the pork mixture and mozzarella on one side of each round (leave a 1/2 inch border) then fold the dough over the filling and crimp the edges to close.
4. Mix the remaining olive oil with 1/2 TSB paprika and brush the tops of the calzones. Cut a 1-inch vent into each calzone.
5. Remove the baking sheet from the oven, add the calzones and bake until golden brown (12-15 min).

While we've made calzones all our life, this Smoky Paprika variation was discovered in Food Network Magazine. After trying it over the holidays, we wanted to share it with you.