



# BAILEY'S ANDOUILLE



## 10 Uses for Frozen Bread Dough

- 1. Parmesan, Garlic & Herb Dinner Rolls:** Divide the dough into 16 equal pieces and shape the pieces into balls/rolls. Place the rolls on a baking sheet that's been coated with cooking spray. Spray the rolls with cooking spray and then sprinkle with grated parmesan cheese and salt-free garlic and herb seasoning. Bake at 400°F for 15-20 minutes, until the rolls are golden brown.
- 2. Calzones:** Roll the dough out into a large circle, about 1/2-inch thick. Top one side of dough with shredded mozzarella cheese, mixed vegetables and pasta sauce. Fold over the untopped side and pinch the edges together to seal. Transfer the calzone to a baking sheet that's been coated with cooking spray. Bake at 400°F for 20-25 minutes, until golden brown.
- 3. Deep Dish Pizzas:** Divide the dough in half and press each half into the bottom and slightly up the sides of two 9-inch cake pans. Top with pizza sauce, shredded cheese and toppings. Bake at 400°F for 15-20 minutes.
- 4. Cinnamon Rolls:** Roll the dough out into a 12×15-inch rectangle. Top the dough with 1/2 cup light brown sugar and 1 teaspoon ground cinnamon; spread out to make an even layer. Starting from the shorter end, roll up the dough tightly, like a jellyroll. Cut the roll crosswise, making twelve 1-inch thick rounds. Place the rounds in two 9-inch round cake pans that have been coated with cooking spray, leaving room for expansion during baking. Bake at 375°F for 15-20 minutes, until puffed up and golden brown.
- 5. Pretzel Knots With Sea Salt:** Divide the dough into 16 equal pieces. Roll each piece into a rope and then tie the ropes into knots. Place the knots on a baking sheet that's been coated with cooking spray. Spray the knots with cooking spray and season with coarse sea salt. Bake at 400°F for 15-20 minutes, until deep brown.
- 6. Sesame Bread Sticks:** Divide the dough into 16 equal pieces. Roll each piece into a rope, about 8-10 inches long. Place the ropes on a baking sheet that's been coated with cooking spray. Spray the ropes with cooking spray and sprinkle with sesame seeds. Season with salt if desired. Bake at 400°F for 15-20 minutes, until golden brown.
- 7. Chicken Pot Pie:** Spoon your favorite chicken pot pie filling into a baking or casserole dish. Roll the dough into a shape slightly larger than the top of your baking dish. Place the dough over the chicken filling and pinch the edges to seal the dough to the dish. Using a sharp knife, make several small slits in the dough to allow steam to escape during baking. Bake at 375°F for 20-25 minutes, until the dough is golden brown.
- 8. Pepperoni Bread:** Roll the dough out into a large circle, about 1/2-inch thick. Top the dough with thinly sliced pepperoni. Roll up the dough tightly and transfer the loaf to a baking sheet that's been coated with cooking spray. Bake at 400°F for 20-25 minutes, until golden brown.
- 9. Focaccia with Rosemary and Olives:** Roll the dough out into a large rectangle, about 1/2-inch thick. Brush the dough with olive oil and then top with chopped fresh rosemary and sliced Kalamata olives. Bake at 400°F for 20-25 minutes, until golden brown.
- 10. Bread Bowl for Soup and/or Chili:** Divide the dough into 4 equal pieces and shape each piece into a ball/roll. Place the rolls on a baking sheet that's been coated with cooking spray. Coat the rolls with cooking spray. Bake at 400°F for 15-20 minutes, until the rolls are golden brown. Slice off the top of each roll and scoop out some of the bread to allow room for soup or chili. Spoon hot soup or chili into the rolls and serve immediately.