

# SHADOONS

*Makes 45-50*

*Bake on greased sheet till golden-brown (30-45 minutes)*

## FILLING

- 1.5# hot ham\* cut in small cubes/diced
- 1.5# capicola\* cut in small cubes/diced
- 1.5# sopressata\* cut in small cubes/diced
- 1.5# hot sopressata\* cut in small cubes/diced
- 1.5# pepperoni\* cut in small cubes/diced
- 1.5# hot pepper\* cheese cut in small cubes/diced
- 1.5# provolone\* cheese cut in small cubes/diced
- 1.5# sharp provolone\* cheese cut in small cubes/diced
- 1.5# romano, grated
- Two 3# containers of ricotta (Dave uses one)
- One dozen eggs
- 1 TBS oregano (or to taste)
- 1 TBS pepper (or to taste)
- 1 TSP salt (or to taste)

\*#30 cut on slicing machine at most stores; or ~1/3-inch thick slices

## DOUGH

- 10 cups flour
- 2 cups oil
- 6 eggs
- 2 TBS salt
- Enough water to make dough soft (usually ~2 cups)

## DIRECTIONS

1. Mix dough, knead, form a ball and let rest 15 minutes
2. Cut dough in 4 sections to make easier to work with
3. Roll out THIN
4. Cut in size of saucer/cereal bowl
5. Put filling on half of circle, fold over, close with fork tines
6. Brush tops with yolk mixed with oil
7. Punch holes with fork
8. Bake on greased sheet (shortening or butter) until golden brown (30-45 minutes)