

Featuring Tennessee Gourmet® Products

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Ham Pouch

1 pound frozen bread or pizza dough, thawed	1 egg beaten
1 pkg. (9 oz.) Shaved Smoked Ham	2 Tbsp. Tennessee Gourmet® Apple & Spice (your choice of flavor)
1 (10 ounce) bar Sweetwater Valley, White Sharp Cheddar Cheese, Shredded	Water
¼ cup mayonnaise	2 Tbsp. grated parmesan cheese

Preheat oven to 350°F.

Place dough on lightly floured surface; flatten slightly with hands, then roll into 12x8-inch rectangle with a rolling pin. (If dough is difficult to roll, cover with plastic wrap and let stand at room temperature for 30 min. before rolling out.) Top dough evenly with ham, overlapping slices slightly, leaving a ½-inch border around all sides.

Mix cheddar cheese, mayonnaise and Apple & Spice; spread evenly over ham. Moisten edges of dough with water. Starting at one of the long sides of dough, fold ⅓ of the dough over filling and then repeat with other long side of dough. Firmly pinch ends of dough together to seal. Place, seam side down, on lightly greased baking sheet. Cut 3 diagonal slits in top of dough with knife. Brush evenly with beaten egg then sprinkle with parmesan cheese.

Bake 35 to 40 min. or until golden brown. Let cool for 10 minutes then cut loaf into 6 slices and serve.