

Pat's Pepperoni Rolls

1 loaf frozen bread dough

1 stick of pepperoni, about 10 inches long

Thaw frozen bread dough in plastic bag overnight in the refrigerator, or thaw on countertop, covered and sprayed with cooking spray for about two or three hours.

Slice pepperoni into three-inch lengths. Then quarter the lengths. Wrap each quarter stick with enough bread dough to cover well. (For a larger roll, set two sticks off center and roll up.) Seal dough well by rolling it in your hands. Place each roll an inch and a half apart on a greased cookie sheet. Cover with waxed paper and let rise for an hour or more until doubled. Bake at 375 for 12-15 minutes until lightly browned. Cool slightly. Rub top surface with butter or margarine. Store in covered container. Makes 8-10 rolls. They don't need to be refrigerated.