

Garbage Bread Sandwiches

February 15th, 2021

This recipe serves: 8

Prep Time: 00:45

Cook Time: 01:15

I discovered Garbage Bread at a restaurant in Manhattan's Financial District. Garbage Bread is like a Pizza, rolled up into a Burrito. It is better than any Calzone or Stromboli. Garbage Bread is great as a Game-Day appetizer, or it can be served as a Main Dish. This recipe can be modified by using a wide range of alternate fillings. You can replace the hamburger with Italian Deli Meats. You can include sliced Sweet or Spicy Sausages. You can even use Marinara sauce inside the bread, cover it with Sliced Pepperoni, and throw down a layer of shredded Mozzarella Cheese.

Ingredients:

1/2 Tablespoon Olive Oil
1 Red Onion, diced
1 Pound Lean Ground Beef
1 Pimento, thinly sliced
1 Green Pepper, thinly sliced
2 Roma Tomatoes, thinly sliced
1 Teaspoon Garlic Powder
1 Tablespoon Smoked Paprika
1 Teaspoon Dried Oregano
Turkish Bread Dough
6 Slices Bacon, cooked but still somewhat pliable
1/4 lb Sliced Deli Cheese (Havarti or Smoked Gouda)
1/4 lb Sliced Deli Meat (Honey-Baked or Black Forest Ham)
Aleppo Pepper Flakes (to taste)
Marinara Sauce for dipping

Directions:

Follow the instructions to make the Marinara Sauce

. Then, in a small sauce pan, cover and simmer the Marinara over low heat for 15-20 minutes.

Separately, heat a large pan, over medium heat. Add the Olive Oil and sweat the onion.

Add the ground beef and grill until fully cooked, stirring occasionally.

Drain the Hamburger Meat on a few paper towels, to remove excess oil.

Cover a large (8x24 inch) Cookie Sheet with parchment paper. Turn out the Turkish Bread Dough and stretch it to cover the parchment paper.

Using a pastry brush, spread a thin layer of Olive Oil across the Dough.

Using a butter knife, lightly mark the Dough to make 4 evenly-sized side-by-side sections.

Spread half of the Hamburger/Onion mix to cover Section 2 of the Bread Dough.

Cover the Hamburger with a single layer of cooked Bacon, then cover the Bacon with a single layer of sliced Pimento, sliced Green Bell Pepper, and a sliced Tomato.

Dust lightly with Garlic Powder, Paprika, and Oregano.

Finally, cover Section 2 with a single layer of Cheese Slices.

Fold the Section 1 over to cover Section 2, ensuring that the Meat, Vegetables, and Cheese Slices are completely covered by the dough fold-over. Using your hands, seal the ends of the Dough.

On Section 3 of dough, spread the remaining Hamburger/Onion mixture.

Again, cover with a thin layer of sliced Pimento, sliced Green Bell Pepper, and a sliced Tomato.

Dust lightly with Garlic powder, Paprika, and Oregano.

Cover Section 3 with a single layer of Cheese Slices.

Fold the first two sections over Section 3, again ensuring that the Hamburger, Vegetables, and Cheese Slices are completely covered by the dough fold-over.

Cover the stack of the first 3 sections with a single layer of Sliced Cheese and dust with Aleppo Pepper (if desired).

Fold Section 4 over the top of the first 3 sections, ensuring that the Cheese Slices are completely covered. Using your hands, seal the Dough so that all the contents are sealed inside.

Use a pastry brush to paint the top and sides of the rolled Bread Dough with the Milk/Egg Yolk wash.

Spray one side of a sheet of plastic wrap with oil. Cover the dough, oil side down, with the plastic wrap. Allow the dough to rise again, for 30 minutes.

Preheat the oven to 300° Fahrenheit.

Remove the plastic wrap and use the dough scraper to lightly cut a crosshatch patterns across the top of the dough. Sprinkle with Sesame Seeds and Sea Salt.

Bake the Garbage Bread for about 75 minutes, until the the Bread begins to turn a golden brown color and the internal temperature reaches 190° Fahrenheit.

Remove from the oven and allow to cool for about 10 minutes, then cut the Bread into slices, two inches wide. Serve with a side of Marinara Sauce for dipping