




THE SPIEDIE

A southern tier and central New York favorite. If you haven't tried this innovative sandwich, we highly recommend it.

Yield: 1 sub

INGREDIENTS

3 oz	Pork tenderloin, cubed and marinated in spiedie
1/2 oz	Red bell peppers
1/2 oz	Green peppers
1/2 oz	Sweet onion
1 Each	 PROOF & BAKE ROLL DOUGH WITH 51% WHOLE GRAIN MINI SUBMARINE (#11782)

DIRECTIONS

- 1 Panning: Place Desired Number Of Rolls On Paper Lined Sheet Pan, 20-25 Pieces (4 X 5 Or 5 X 5).
- 2 Temper/Floor Time: Remove From Retarder And Allow To Stand At Room Temperature For Approximately 15 Minutes.
- 3 Thread marinated pork and on skewers alternating with vegetables to have equal numbers of meat and veg
- 4 Proofing: (95 F, 85 % R.H.), 40 To 50 Minutes Or Until Rolls Double In Size.
- 5 Baking: Rack Oven: 375 F, 13 - 15 Minutes Deck Oven: 400 F, 13 - 15 Minutes With 10 Seconds Steam Convection Oven: 325 F, 13 - 15 Minutes
- 6 Place skewers on grill and cook 4-6 minutes until cooked through and charred
- 7 Place sliced roll on grill or flat top to toast
- 8 Place skewer inside toasted roll, squeeze tight and pull the skewer out

