

Parmesan-Garlic Butter Supreme Pepperoni Balls By Robert Irvine

INGREDIENTS – Makes 20 Balls

- 1 lb pizza dough (store bought)
- 2 cups marinara sauce (store bought)
- 1 cup diced pepperoni stick
- 1 cup fully cooked crumbled Italian sausage
- 1 cup diced fresh mozzarella cheese
- ½ cup diced sauteed onions, cooked and cooled
- 4 oz (1 stick) butter
- 2 tsp dried oregano
- 2 tsp garlic powder
- Kosher salt, as needed to taste
- ¼ cup grated Parmesan cheese

DIRECTIONS

- 1) Preheat the oven to 425 degrees F. While the oven is heating up, prepare a baking sheet lined with parchment paper and set aside.
- 2) Divide the pizza dough in half. Roll the dough out to 1/16-inch and use a 3 ½-inch biscuit cutter to cut out rounds.
- 3) Place 1 tsp of marinara sauce in the center of the dough round, top with a couple of pieces of the diced pepperoni, sausage crumbles, diced fresh mozzarella, and a ½ tsp of the sauteed onions.
- 4) Fold the edges of the dough to the center and pinch the ends to seal and make into a ball. Place the ball seam side down and repeat with the rest of all the pizza dough. Reserve the leftover marinara sauce for dipping.
- 5) In a medium glass bowl, melt the butter in the microwave for 1 minute. Stir in the oregano and the garlic powder. Brush the prepared pizza balls with the melted oregano-garlic butter mixture.
- 6) Bake the balls for 15–20 minutes. Check the balls after 10 minutes to make sure they aren't getting too brown too fast. If they are, just place a piece of tented foil over top of the balls that has been sprayed with cooking spray.
- 7) Once the balls are done, remove them from the oven and lightly brush them again with the oregano-garlic butter mixture, sprinkle with the kosher salt and grated parmesan cheese.
- 8) Warm the reserved marinara sauce and serve with the Supreme Pepperoni Balls.

“My version of the vaunted pepperoni ball is a bit heartier thanks to the addition of some crumbled sausage, and gets a rich, seasoned-butter coating. It’s less of an appetizer and more of a meal.” – Robert Irvine