



November 2018 Webinar

Fun & Easy Ways to Use Parker House Rolls

Holiday Ham & Cheese Sliders

Ingredients

- 12 Parker house rolls #5965
- 16 oz. CarveMaster Ham #7960 sliced thin (enough small slices to stack on your rolls)
- 12 slices Swiss cheese
- 1/2 c. butter, melted
- 1 Tbsp. poppy seeds #1011
- 1 1/2 tsp. Worcestershire sauce
- 1 1/2 tsp. brown or Dijon mustard
- 1 tsp. onion powder #1027

Directions

Slice top from rolls and place bottoms in baking pan. Layer ham and cheese on rolls. Replace tops. Combine butter, poppy seeds, mustard, Worcestershire, and onion powder and mix well. Drizzle over rolls. Refrigerate until butter is firm or overnight. Cover with foil and bake at 350° for 30 minutes or until cheese melts. Uncover and cook for 2 additional minutes. Serve warm or cold.



Taco Pizza

Ingredients

- 16 Parker House rolls #5965
- 1 package (8 oz) cream cheese, softened
- 1 cup (8 oz) sour cream
- 1 pound ground turkey #3568
- 1/4 cup taco seasoning #1037
- 1 medium tomato, chopped
- 1 cup shredded cheddar cheese #1866
- 1 cup shredded mozzarella cheese
- 1 cup shredded lettuce

*You can change the toppings to whatever you and your family prefer on your tacos!

Directions

Preheat the oven to 375 degrees.

Unroll the roll dough and layout on the ungreased cookie sheet. Pinch the perforations together to seal. Bake at 375 for 8-10 minutes or until light golden brown. Cool. In a small bowl, mix the softened cream cheese and sour cream. Use a whisk to remove any lumps. Spread over the cooled crust. (I let my crust cool for around 20 minutes.) Chill in the refrigerator.

Brown the ground turkey and drain. Add taco seasoning packet and water, according to package directions. Simmer for 5 minutes, stirring occasionally. Sprinkle the ground turkey evenly over the cream cheese layer. Top with lettuce, tomatoes, and cheese. Cut into serving-size pieces and serve immediately or refrigerate.



<https://livingwellmom.com/taco-pizza-recipe/>

Cheddar and Bacon Dips

Ingredients

16 parkerhouse rolls, thawed #5965
1 cup medium cheddar cheese #1866
1/3 cup chopped bacon #4835
3 green onions, thinly sliced

Directions

On a lightly floured surface, flatten each dough piece into a 3-inch circle. Top dough piece with 1 table-spoon of cheese, 1 teaspoon bacon and a few slices of green onion. Fold dough over and pinch to seal edges.

Bake in a preheated 375° oven for 15 minutes or until golden brown. Remove from oven and pan to cool on a wire rack. Serve with ranch or blue cheese salad dressing for dipping.



Pepperoni Pops

Ingredients

24 Parkerhouse rolls #5965
1/2 cup sliced pepperoni, finely diced #1596
1/4 cup grated parmesan #1683

Directions

Lightly grease sheet pan(s). On a lightly floured surface roll each piece of roll dough into a rope 8-10 inches long. Tie the rope of dough into a loose knot, leaving two long ends. Fold top end under roll; bring bottom end up and press into center of roll. Place on prepared pans 2-3 inches apart. Brush with olive oil. Evenly sprinkle with pepperoni and Parmesan. Let the rolls rise until double in size. Bake in a preheated 375° oven for 20 minutes or until golden brown. Remove from oven and pan to cool on wire rack. Serve with marinara sauce for dipping.



Garlic Knots

Ingredients

24 parkerhouse rolls, thawed #5965
6 tbsp. melted butter
1 tsp minced garlic #1020
1/4 cup grated Parmesan cheese #1683

Directions

Lightly grease sheet pan(s); set aside. Mix butter with garlic; set aside. Place thawed pieces of Bridgford roll dough on a lightly floured surface. Divide each piece in half. With floured hands, gently roll each piece into a rope 3 inches long. Tie each rope into a knot and place on prepared pan(s) 2-3 inches apart. Brush with garlic/butter and top evenly with Parmesan cheese.

Let rise in warm area until double in size. Bake in a preheated 375° oven for 20 minutes or until golden brown. Remove from oven and brush with any additional garlic butter. Let cool slightly on wire rack. Serve warm. Great as an appetizer! Yield: 24 Knots.



Strawberry Cream Cheese Kolaches

Ingredients

24 Parkerhouse rolls, thawed #5965
1/4 cup melted butter
1 (8oz) pkg. cream cheese, softened
1/4 cup granulated sugar
1 egg yolk
1/2 tsp vanilla extract
3/4 cup strawberry preserves OR Try our Pioneer Valley Strawberry Rhubarb Jam #3005

Directions

Let the dough thaw according to package directions. Set aside. To make filling, in a medium size bowl, mix together cream cheese with sugar, egg and vanilla with a mixer until well blended. Refrigerate. Place thawed dough on a lightly floured surface. Roll each piece into a ball and place on a lightly greased sheet pan about 3" apart. Flatten each ball of dough to about 1/2" high. Brush with melted butter. Let the dough rise for 30 min. With finger or back of spoon, make an indentation in the center of each roll (about 1/2"– 1" wide). Fill indentation with cream cheese filling and top with 1 teaspoon of strawberry preserves. Make sure that the filling is not above the top of the hole. Let the Kolaches rise until double in size. Bake in a preheated 375° oven. Remove after 5 minutes and brush dough with melted butter or margarine. Place back in the oven and continue baking 10-15 minutes more or until the dough is light brown in color. Remove from oven to cool on wire rack. Brush with remaining butter.



Pub-Style Pretzel Bites

Ingredients

24 Bridgford Parkerhouse Rolls Dough, thawed #5965
10 cups water
3/4 cup baking soda
Egg wash (1 egg yolk mixed with 2 tablespoons water)
Kosher salt

Directions

Preheat oven to 450°. Line two large baking sheet pans with parchment paper and spray lightly with nonstick cooking spray. On a lightly floured surface, roll each piece of thawed roll dough into a 6-inch long rope. Divide each rope into 1-inch pieces; set aside.

In a large saucepan, bring 10 cups of water with baking soda to a boil. Drop pieces of dough in boiling water (about 12 pieces at a time). Let cook in boiling water for 30 seconds. Remove from water with slotted spoon or large flat spatula. Place on prepared sheet pans, separating any dough pieces that have stuck together. Brush dough pieces with egg wash and sprinkle with salt. Bake for 10 minutes or until golden brown. Remove from oven and serve warm with our Popeyes Spinach dip #1423, Dilly Dill dip #1421, OR Rosie's Ranch dip #3893.



Orange Bubble Mini Loaves

Ingredients

16 Bridgford Frozen Parkerhouse Rolls, thawed #5965
¼ cup melted butter
½ cup granulated sugar
1 tbsp fresh orange zest or AP Orange Zest Granules #1669

Directions

Lightly grease 4 mini loaf pans. On a lightly floured surface, using lightly floured hands, shape each piece of dough into a ball. Set aside. In a medium size bowl, mix together sugar and orange zest. Dip each dough ball into melted butter and roll in the sugar/orange mixture. Place 4 coated dough balls in each loaf pan. Let rise until double in size. Bake in a preheated 375° oven for 15-20 minutes or until golden brown and loaf sounds hollow when tapped gently on top. Remove from oven and invert pan upside down on cooling rack (place a sheet of foil under the cooling rack to catch all of the drips of syrup). Remove pan (loaf should be upside down). Let cool. If desired, drizzle with orange glaze (1 cups powdered sugar mixed with 2-4 tablespoons orange juice).



Pecan Pie Pull-Apart

Ingredients

24 Bridgford Parkerhouse Roll Dough, thawed #5965
6 Tbsp butter
1 cup brown sugar #1150
6 Tbsp heavy whipping cream
1 cup chopped pecans #1292

Directions

Lightly grease a Bundt pan; set aside. Place butter in a medium size saucepan and place over medium heat to melt. Add brown sugar and heavy whipping cream. Bring to a boil, stirring constantly. Reduce heat, cook and stir for 2-3 minutes. Sprinkle pecans evenly on bottom of prepared pan. Pour half of the caramel mixture over pecans. Top evenly with rolls. Pour remaining caramel on top. Let the dough rise until double in size. Bake in a preheated 350° oven for 35-40 minutes or until golden brown. Remove from oven and cool for 5 minutes. Invert Bundt pan onto serving plate. Serve warm.



Overnight Egg & Ham Monkey Bread

Ingredients

6 Bridgford Parkerhouse Rolls, thawed & cut in half #5965
1 cup cubed ham
2 green onions, minced
6 eggs
1/3 cup milk
1 cup shredded Cheddar cheese #1866
Salt and pepper to taste

Directions

Lightly grease an 8 or 9-inch baking dish. In a medium bowl, whisk eggs with milk until blended. Stir in ham, cheese, onions and seasoning; set aside. Evenly place pieces of cut Bridgford Parkerhouse Roll Dough in a single layer in prepared pan. Top with egg mixture. Cover with plastic wrap and place in refrigerator overnight. In the morning, remove from refrigerator and preheat oven to 350°. Bake for 25 minutes or until golden brown and eggs are set (if it is wiggly, bake a bit longer).



Kid Size Pizzas

Ingredients

24 Bridgford Frozen Parkerhouse Roll Dough, thawed #5965

½ cup pizza sauce or tomato sauce

1 cup shredded mozzarella cheese

Pizza Toppings: pepperoni, cooked sausage, Canadian bacon, olives, mushrooms, green pepper, pineapple, sliced vegetables, etc.

Directions

For one individual size pizza, form 2-3 roll dough pieces together. Using your hands, roll these pieces into a ball. On a lightly floured board, pat each piece into a circle approximately 4-5 inches in diameter. Transfer to a greased baking sheet. Top with sauce (approximately 1 tablespoon per dough round). Divide shredded cheese over each pizza. Top with additional pizza toppings if desired. Bake at 425° for 8-12 minutes or until cheese is bubbly and crust edges are golden. Remove from baking sheet to cool on a wire rack. Yield: 6 pizzas according to quantity of ingredients.



Pumpkin Monkey Bread

Ingredients

24 Frozen Bridgford Parkerhouse Rolls #5965 thawed.

½ cup butter (1 stick divided in half)

½ cup granulated sugar

2 Tbsp Pumpkin Pie Spice #1012

⅔ cup Brown Sugar #1150

⅓ cup canned pumpkin

Directions

Thaw dough. Lightly spray a 12 cup Bundt pan with Vegalene #1212. Set aside. In a medium bowl, combine sugar and 1 tbsp. pumpkin pie spice*, set aside. Melt ½ stick of butter and dip thawed dough ball in butter and roll in sugar/spice mixture. Place in bottom of Bundt pan evenly, set aside to raise. In a medium saucepan melt remaining ½ stick of butter., add brown sugar, 1 Tbls of pumpkin pie spice and ⅓ cup pumpkin, bring to boil over medium heat. Boil 1 min while stirring. Pour mixture over the dough. Let the dough raise until double in size. Bake in a preheated 350* oven for 30-35 min or until golden brown. Remove from oven and invert upside down on a large plate, Serve warm.



<http://www.bridgford.com/bread/recipes/pumpkin-monkey-bread/>

Skillet Spinach Artichoke Dip

Ingredients

12-14 -Bridgford Parkerhouse Rolls #5965, thawed.
1/2 pkg (10oz) frozen Spinach (thawed and squeezed of excess moisture)
4 oz Cream Cheese at room temperature
1/2 cup Mayonnaise
1/2 Sour Cream
2 cloves Garlic, finely minced
1 jar (5.75 oz) Marinated Artichokes, drained and chopped fine
1/4 cup Parmesan Cheese #1683
1/4 cup grated Romano cheese
1/2 cup grated Mozzarella Cheese
Salt and Pepper to taste

Directions

Grease an 8 inch cast iron skillet. Place frozen dough pieces in a ring around the edge of skillet. Brush with melted butter and let rise in a warm area until dough pieces are puffy. (the gaps should be filled in). While the dough is rising, make dip. In a medium size bowl, mix together spinach, cream cheese, sour cream, mayonnaise, garlic, artichokes and salt and pepper. In a smaller bowl, mix together cheeses. Add half of the cheese mixture to the spinach mixture; mix well. Place spinach dip in the center of the risen dough ring, pushing into the edges of rolls. Evenly sprinkle remaining cheese mixture over the dip and rolls. Bake in a 375* preheated oven for about 30 minutes or until rolls are golden brown and the dip is bubbly. Remove from oven and let cool until warm.

<http://www.bridgford.com/bread/recipes/skillet-spinach-artichoke-dip/>



Caramel Apple Sticky Buns

Ingredients

12 Bridgford Frozen Parkerhouse rolls #5965, thawed
3/4 cup Brown sugar #1150
1 tsp ground Cinnamon #1005
1/4 cup Melted butter
1 tbspc Corn syrup or honey #1103 or #1148
1/2 cup Dole Diced Apples #1263
1/4 cup chopped walnuts or pecans #1293 or #1292
Melted butter for brushing on dough

Directions

In a medium-sized bowl, mix together sugar and cinnamon, set aside. Grease a 9" cake pan. Pour batter into pan. Top with sugar mixture, spreading evenly. Drizzle honey evenly over sugar mixture. Sprinkle evenly with apples and nuts. Place rolls on top of apples and nuts. Be sure that the rolls are evenly spaced. Brush dough with melted butter. Let rise until double in size, and bake in a preheated 375* oven for 20 min. Remove from oven. Invert pan onto serving plate and let sit for 1-2 minutes. Remove pan, be careful, syrup is very hot.

<http://www.bridgford.com/bread/recipes/caramel-apple-sticky-buns/>



Holiday Brie Wreath

Ingredients

24 Bridgford frozen Parkerhouse rolls #5965, thawed
8 oz Brie Round
1/4 cup melted butter

Directions

Lightly spray a large baking sheet with Vegalene, Place round of Brie in the center of the baking sheet. Arrange rolls around cheese in two rows (to form a wreath). Rolls should be about 1/2 inch apart from each other and round of cheese. Remove Brie from baking sheet and place back in refrigerator until rolls are ready to bake. Brush roll dough with 1/2 melted butter. Let thaw and rise until double in size (about 3 hours if rolls are frozen). If rolls are already thawed, the rolls take approximately 1 hour to rise. Preheat oven to 375*. Remove Brie from the refrigerator and cut off the top rind; set aside. Par-bake rolls for 10 minutes. Remove rolls from oven and place wheel of Brie in the center of wreath with cut side up. Continue baking wreath with cheese for 10-12 minutes or until rolls are golden brown. Remove from oven and brush with remaining melted butter.

<http://www.bridgford.com/bread/recipes/holiday-brie-wreath/>



Apple Pie Pizza

Ingredients

12-14 Bridgford Parkerhouse rolls #5965 thawed
1 can apple pie filling (21oz) or Dawn Apple Filling #1640
1 tbsp melted butter
1/2 cup brown sugar #1150
1/2 cup rolled oats #1881
1 tsp cinnamon #1005
1/4 cup softened butter,
1/4 cup Uncle Denny's Caramel topping (optional) #7894

Directions

Lightly spray a 12 inch pizza pan with Vegalene. Set aside. Preheat oven to 375*. On a lightly floured surface, form dough balls into a ball. Flatten slightly with palms of hands. Roll with lightly floured rolling pin to fit prepared pizza pan (if dough shrinks back from edges after rolling let rest for 5 min then try again) place dough on prepared pan, prick with fork several times covering the surface of the dough. (keeps air bubbles from forming) Brush dough evenly with 1 tbsp of butter. Top dough with pie filling and spread to edges. In a medium size bowl mix flour, brown sugar, oats and cinnamon. Cut in the butter until the mixture resembles coarse crumbs. Sprinkle this flour/sugar/mixture evenly over the apple pie filling. Bake in a preheated oven for 25-30 minutes or until golden brown. Remove from oven and drizzle with Caramel topping if desired. When cool slice and serve.

<http://www.bridgford.com/bread/recipes/apple-pie-pizza/>

