
Mini **Koss Sauce Calzones**

Ingredients:

8 **Rhodes** yeast dinner rolls, thawed

Koss Sauce

1 small onion, chopped

1 small green pepper chopped(other varieties can be used.)

Shredded cheese

1/2 roll of breakfast sausage,cooked and drained of grease.

small bag pepperonis

1 egg white

Directions:

Preheat oven to 350 degrees Grease cookie sheet .Flatten out 4 of the rolls. These will be the bottoms of your calzones. Spread each with 3 teaspoons of Koss Sauce. Top each with 1 1/2 tablespoons of sausage, 2-3 pepperonis, onion and green pepper as well as cheese. Flatten out remaining 4 rolls. Stretch and place on top of toppings. Pinch bottom roll and roll placed on top together. Take a fork and press along edges to seal . Use pastry brush to brush top of each calzone with egg white. Bake for 15-20 minutes or until calzone is lightly browned and filling