

The Great American SPAM Challenge

Saturday, October 21, 2017

Adult

Second Place: James Hardy, Apex

SPAMagaina

-A SPAMified version of an Italian Easter ham pie

1 package prepared pizza dough

7 large eggs

12 oz. classic SPAM

¼ lb. each genoa salami, prosciutto, pepperoni (other Italian meats may be substituted)

1 tsp. ground black pepper

1 lb. fresh ricotta

½ lb. mozzarella cheese, thinly sliced (shredded may also be used)

½ lb. provolone cheese, thinly sliced (shredded may also be used)

Slice SPAM into ¼ inch slices, then chop to have ½ inch to 1 inch cubes.

Prepare the remaining meat by stacking the various meats into small piles, and dice into ½-1" size pieces and set aside.

In a large bowl, whisk 6 large eggs well until frothy. Whisk in the black pepper and the ricotta cheese. Then gently stir in all the cut meat pieces, mixing until all are evenly distributed.

Preheat oven to 350 degrees and grease the inside of a 10" x 3" spring form pan with olive oil or nonstick spray.

Transfer the dough to a floured surface. Cut off 1/3 of the dough and set aside for later. Shape remaining dough ball and then roll out into a large round (about 11-12 inches in diameter).

Gently fit the rolled out dough over and into the prepared spring form pan, tucking it into all sides. The dough should go all the way up the sides.

Pour in about 1/3 of the egg and meat filling, spreading it evenly. Top with 1/3 of the mozzarella and provolone cheeses. Continue in this order until all the filling and cheese have been added (or until the filling reaches the top of the pan).

Roll out the saved 1/3 dough and cut the dough into 1 inch strips. Use the strips to form lattice on the top of the pie and then pinch together the top and bottom doughs to seal.

Whisk the final egg in a small bowl along with the ¼ cup water. Use a pastry brush to brush the egg wash over the entire pie.

Bake for 60-70 minutes or until the crust is golden brown. Remove from oven and let cool in pan for 30 minutes before releasing the spring and removing the outside ring. Transfer to a serving plate and let cool completely. Can be enjoyed the same day, or chilled up to 2 nights in the fridge before serving cold or room temperature.