



FARMERS MARKET

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Saucy Spider with Hairy Leg Sticks

Serves 12

2 balls pizza dough (thawed if frozen)
1 large egg
1/4 c. grated Parmesan (1 oz)
2 tbsp. grated Parmesan (1 oz)
1 large pitted black olive
2 c. marinara sauce

Heat oven to 375°F. Line 2 large baking sheets with parchment paper.

Make the spider: Cut 1 ball of dough in half. Shape one half into a 5-in. ball to make the spider body. Cut a 1 1/2-in. strip from the remaining half and shape into a 2 1/2-in. ball to make the head. Cut the remaining dough into 8 strips and roll each strip into a 6-in. rope to make the legs.

Arrange the body, legs and head on one of the prepared baking sheets to resemble a spider, gently pressing all of the pieces of dough together. Brush the entire spider with some of the egg. Sprinkle the legs with 2 Tbsp Parmesan. Place 2 of the olive slices on the top of the head for eyes and 2 on the bottom for pincers. Bake until golden brown, 25 to 30 minutes (covering the legs with foil if browning too quickly).

Meanwhile, make the spider leg sticks: Cut the remaining ball of dough into 8 pieces. Roll each piece into a 3/4-in.-thick rope. Cut each rope into various lengths. Taper one end of each piece and slightly bend the other to resemble legs. Place on the second baking sheet. Brush with the remaining egg and sprinkle with the remaining 1/4 cup Parmesan. Bake until golden brown, 15 to 20 minutes.

Meanwhile warm the marinara sauce. Using a knife, hollow out the body of the spider and fill with the warm sauce. Serve with the leg sticks.

Credit: Woman's Day