

Grilled Smoked Provoleta

Foodservice Recipe

Servings: 4 – 6 servings

Ingredient	Weight	Measure
Gallucci's Provolone Cheese, sliced, whole round ¾ inch thick	8 oz	2
Gallucci's Extra-virgin olive oil		1 Tbsp.
Sorcerer Seasonings Hickory Smoked Cracked Black Pepper		2 tsp.
Sorcerer Seasonings Hickory Smoked Salt		Sprinkle to taste
Gallucci's Oregano, dried		2 tsp.
Crusty bread, bruschetta or cracker		For serving

Procedure

1. Brush each slice of cheese on both sides with olive oil and sprinkle with Sorcerer Seasonings Hickory Smoked Pepper, Sorcerer Seasonings Hickory Smoked Salt and oregano.
2. In a pre heated grill pan under high heat, sear cheese slices until browned but still firm.
3. Cube or slice cheese to desire. Serve on Crusty bread or crackers.

