

New York Style Italian Sausage Bread

Ingredients:

- 1 lb. New York Style Italian Sausage
- (1) 10 oz. box frozen spinach (drained well)
- 4 oz. shredded Sharp cheddar cheese
- 4 oz. shredded Monterey Jack cheese
- 1/2 cup grated Parmesan cheese
- 1 tblsp chopped parsley
- 1 egg, beaten
- (2) 1 lb. loaves Bridgeford (frozen) dough
- 1 egg white (for wash)

Procedure:

Remove bread dough from freezer and thaw completely. Brown sausage in frying pan. Drain and set aside until cool. Combine all ingredients in large bowl, add beaten egg and mix thoroughly. Roll dough on floured board into a rectangular shape approximately 1/2" thick. Spread mixture evenly over the dough to within 1/2" from the edges and jelly roll tightly. Remember to tuck in the ends. Beat egg white with 1 tblsp. water and coat dough. (This will ensure a nice brown color.) Bake at 325 for approximately 45 minutes. Cool on wire rack. This is a great hors d'oeuvre or a light lunch or dinner when served with salad.

