



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 Bridgefond (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 table spoon water and coat dough. (This will ensure a nice brown color.)
- Bake at 325 Degrees 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.

