

Sausage Bread

Ingredients

- 2 lbs Owens or Jimmy Dean Sausage
- 1 lb hot Monterey jack cheese, grated
- 1 lb cheddar cheese, grated
- 1 Bell Pepper, chopped
- 1 large onion, chopped
- 1 pkg Frozen bread dough, thawed (Rockford or Rhodes, comes 3 to a package)

Summary

Yield: 0

Source: Aunt Ann

Prep Time: 20 minutes

Category: Breads

Cuisine: American

Tags: sausage, Bread, Aunt Ann

Instructions

Sauté sausage, bell pepper, and onions until brown and set aside to drain.

Unroll bread dough and roll or shape with hands. Place 1/3 of meat mixture, 1/3 of Monterey Jack cheese, and 1/3 cheddar cheese on each unrolled bread dough. Start with long end of dough and pull it up and over the entire mixture, pinching together around the edges. Make sure these are pinched together good because this keeps the mixture from running out. At this point, you can wrap them in plastic wrap and foil and freeze them. When ready to bake, bake with seam side down on buttered cookie sheet.

Brush top side with melted butter. Bake at 350° about 40 - 45 minutes or until the loaf is brown.

(Note: If loaf is frozen, it will take 15 - 20 minutes longer to bake.)