



Family and Friends Shared Recipes



Larry's Sausage Bread

Offered by:

Larry from Mount Dora

- 1 Pkg of 3 Frozen loaves of bread
- 2 1 lb sausage rolls (your preference of brand but one hot and one regular)
- 1 Sweet Onion
- 2 small packages of shredded cheese, cheddar and mozzarella
- 1 Egg
- garlic powder

Directions:

Put loaves of bread in their original wrapper in the refrigerator 24 hours before you wish to serve the dish. Remove loaves of bread and put in a prepared pan to rise - allow 1 to 1 ½ hours for rising.

While rising, sauté sausage until done, add the sliced or shredded onion and continue to cook until onions are soft. Drain. Add the cheeses - approximately 1/2 of each package.

Split the loaves but not completely through. Fill with a portion of the mixture into each loaf. Seal around the filling. Put in a 350 degree oven for 35 minutes. Mix 1 egg and garlic powder together and spread on loaves and cook another 5 minutes for browning. This is delicious. Be creative - use different fillings. Everybody will love it.

A great red wine would be perfect with this. Try a California.