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# Bob Jensen`s Sausage Bread

*Rene O'Neil*

*Nettles Island Cooking in Paradise - 2014*

**1 pizza dough**

**1 large onion**

**1 large pepper (green or red or 1/2 of each)**

**4 links sausage (two hot, two sweet), removed from casing**

**mozzarella cheese**

**1 egg (for brushing)**

In a skillet, saute' the onion and pepper until soft. Saute' the sausage until cooked.

Roll out the pizza dough into a rectangular pan coated with oil and flour. Layer some mozzarella cheese along the center of the dough. Add the sausage. Layer the onion and pepper on the top. Add more mozzarella cheese on top.

Bring one-side of the dough over the mixture, then the other side over the first. Roll the seam under. Brush the dough with egg.

Place in an oven preheated to 400 degrees. Bake for 20 to 25 minutes, depending on your oven, until golden.

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*Per Serving (excluding unknown items): 818 Calories; 9g Fat (10.0% calories from fat); 23g Protein; 159g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 10 Grain(Starch); 1 1/2 Vegetable; 2 Fat.*