
New York Sausage Bread

Pam Leighton - Dayton's Grand Forks

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

1 1/2 pounds Italian-style sausage
1 green bell pepper, chopped
1 onion, chopped
1 tablespoon vegetable oil
2 loaves frozen bread dough, thawed
1 can (4 ounce) sliced mushrooms, drained
24 ounces (6 cups) shredded Mozzarella cheese
1/4 cup grated Parmesan cheese
2 teaspoons dried oregano leaves
1 teaspoon garlic powder

Preheat the oven to 350 degrees.

In a skillet, brown the sausage. Drain and set aside.

In the same skillet, lightly saute' the pepper and onion in oil until tender.

Roll out one loaf of bread dough. Place the bread in a 13x9x2-inch casserole dish, pressing to fit.

Evenly distribute the sausage, pepper and onion over the dough. Sprinkle the oregano and garlic powder over the meat mixture. Top with the mushrooms and the cheese.

Roll out the second bread loaf. Place over the whole casserole dish. Seal the edges.

Bake for 30 to 40 minutes.

Yield: 8 to 10 servings

Breakfast

Per Serving (excluding unknown items): 11519 Calories; 727g Fat (57.3% calories from fat); 691g Protein; 526g Carbohydrate; 41g Dietary Fiber; 2449mg Cholesterol; 16761mg Sodium. Exchanges: 4 Grain(Starch); 85 1/2 Lean Meat; 4 Vegetable; 91 Fat.