

Dutch Oven Sausage Bread

- 1) 1 cup of lukewarm water
- 2) 1pkg fast acting yeast
- 3) Let stand for 5 minutes and then add: 1 t sugar, 1 t salt, and 1 t olive oil (bacon grease) and mix well.
- 4) Add 3 cups of flour (1 cup at a time) and knead until soft but manageable
- 5) Roll it into a rectangular shape
- 6) While doing the above, boil 3 or 4 links of sweet Italian sausage, and then tear them into small pieces and spread them onto the rectangular dough
- 7) Beat 2 eggs and add: 1 cup of chopped parsley, 1-cup Parmesan cheese, garlic salt, pepper, and oregano. Pour the mixture down the length of dough roll. Knead it all together.
- 8) Put it all into the Dutch Oven.
- 9) Let it rise and then cook it for 30 minutes at about 350f.

Submitted by Mike