

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Pane Salsiccia

How do I stuff thee? Let me count the ways. Rather than wax poetic, try this sausage-stuffed bread for a party, or to accompany a hearty Italian dish...

8 oz mild Italian sausage (bulk)
½ cup potatoes, peeled, chopped
1-2 tsp minced garlic
5 oz frozen spinach, thawed, drained, chopped
1 can (6 oz) pizza sauce
2 Tbsp sun-dried tomatoes (oil pack), minced
1 tube (16 oz) frozen bread dough, thawed
1 tsp light or extra-virgin olive oil

Heat oven to 350° F (or recommended temperature on bread dough tube). Cook sausage and potato over medium heat in a large skillet until sausage begins to brown, then add garlic and continue to cook until potatoes are tender. Drain meat well; stir in spinach and about half of the pizza sauce.

Roll dough out on a lightly-floured work surface. Shape dough into a 12 x 9 inch rectangle, letting dough rest at times to aid in rolling. Spread filling evenly over dough, leaving about 1 inch border all around with no filling. Roll the dough into a tight coil in the long direction of the rectangle. Moisten edges and seal all around. Place on a baking sheet that has been sprayed with non-stick cooking spray. Cover and let rise for 30-45 minutes, or until about doubled in volume.

Lightly brush loaf with olive oil and bake for 25-30 minutes, or until golden-brown. Cool on a wire rack for about 30 minutes, then cut. Serve with remaining pizza sauce for dipping.

Yield: Six servings

Preparation time: 45 minutes to 1 hour (including rising time)

Cooking time: 25-30 minutes

Resting time: 30 minutes

