

# Easter Sausage Bread

Source: Sally Tudini

*Vicki's note: This recipe is affectionately known as Great Grandma Rosaria's Sausage Bread - but I figured it was easier to find as Sausage Bread! Aunt Sal tells me that this bread was a holiday tradition when she was a girl. It was a much favored holiday treat for her.*

- 1 tablespoon cornmeal**
- 1 package active dry yeast**
- 1/2 cup warm water**
- 1 cup warm milk**
- 1 teaspoon sugar**
- 2 teaspoons olive oil, divided use**
- 2 1/2 cups all-purpose flour, divided use**
- 1/2 cup whole wheat flour**
- 1 teaspoon salt**
- 1/2 pound sweet Italian sausage**
- 1/2 medium onion, finely chopped**
- 1 egg, beaten with 1 teaspoon water**

Prep Time: 1 hour

Start to Finish: 2 hours 30 minutes

Preheat oven to 375 degrees and sprinkle baking sheet with 1 tablespoon cornmeal.

## DOUGH

This dough can be made in a bread machine if you have one. Follow the instructions for your bread machine through the kneading phase. However, our grandmothers didn't have such things, and some of us may not either, so here is the long version, step by step.

In a large bowl, sprinkle yeast over warm water. Let stand until proofed--about 5 minutes. Into yeast and water mixture stir milk, sugar and one teaspoon of oil. Set aside.

In another large bowl, mix 2 1/2 cups all-purpose flour, 1/2 cup wheat flour and salt. Add liquids to flour mixture and combine using a spatula or your hand until smooth and elastic (about 5 minutes). You may need to add an additional 1/4 cup more of all-purpose flour if the dough is tacky or sticky.

Turn dough out onto a lightly floured board. Knead until dough is smooth and satiny and small bubbles form just under the surface (about 15 minutes). Add more flour if dough becomes sticky. [Note: your bread machine should take you through this step.] Turn dough into a lightly greased bowl. Cover and let rise in a warm place protected from drafts until doubled in size (about 1 hour).

## COOKING SAUSAGE AND ONIONS

While dough is rising, remove sausage from casing and crumble into large frying pan. Add chopped onion. Brown meat and onion lightly over medium heat, stirring often until sausage is cooked through and onion is translucent. Remove meat and onion and let cool and drain on paper towel.

## ASSEMBLY AND COOKING

Once dough has doubled, place on a lightly floured breadboard, and roll the dough into a 10" x 14" rectangle. Spread the cooled sausage mixture over the dough, leaving a 1-inch border around the edges. Brush the 1-inch border of the dough with the egg and water mixture (egg wash). Starting at a long end, roll the dough, jelly roll-style, into a log shape, pinching the edges closed as you roll. Place the bread, seam side down, on the prepared baking sheet and brush the top of the bread with the remaining egg wash. Brush dough with the remaining teaspoon of oil and let rise for about 30 minutes. Bake in 375 degree oven for about 30 to 35 minutes or until crust is golden brown and loaf sounds hollow when tapped.