

Baked it at 350°
for 50 min.

**SAUSAGE
WHOLE WHEAT BREAD**

- 1/2 lb. bulk spicy Italian pork
- sausage or Italian turkey
- sausage
- 1/3 cup coarsely shredded carrot
- 1/4 cup chopped onion
- 1 8-oz. tub cream cheese with
- chives and onion
- 1/2 of a 10-oz. pkg. frozen
- chopped spinach, thawed and
- well drained
- 1/3 cup chopped toasted pecans
- 1/4 cup fine dry bread crumbs
- 1 16-oz. loaf frozen whole wheat
- or white bread dough, thawed
- 2 tsp. melted margarine or
- butter
- German-style mustard (optional)



Alternately fold opposite strips of dough to meet at an angle across the filling.

For filling, in a 10-inch skillet cook Italian sausage, carrot, and onion till sausage is brown and onion is tender. Remove from heat and drain off any fat. Blend in cream cheese. Stir in spinach, pecans, and bread crumbs.

On a lightly floured surface, roll dough into a 12x9-inch rectangle.

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