

Sausage Bread

- Jimmy Dean® Roll Sausage (Regular)
- 1 - 1 pound loaf pizza dough*
- 2 cups Mozzarella Cheese
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon garlic powder
- 1 egg white
- 1/2 cup Parmesan cheese
- Optional - tomato sauce for dipping
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Instructions:

1. Preheat your oven to 375* and grease a large cookie sheet. Set aside
2. Add the sausage to a frying pan. Crumble it up and cook it completely. Drain off any grease and set aside.
3. Put the dough on a floured surface. Roll out to about 18 inches long and 10 inches wide. (It does' have to be exact - you just want a rectangle.)
4. Add the cooked sausage to the dough. Place it about 2 inches from the bottom and side edges. Top it with mozzarella cheese, salt, pepper, and garlic.
5. Fold the dough in half to cover the sausage mixture and seal the edges with a fork. Poke a few holes on the top.
6. Brush the egg whites over the dough and top with the parmesan cheese.
7. Move the sausage roll to the cookie sheet and form it into the shape of a horseshoe.
8. Bake it for 25 - 30 minutes until it is golden brown. Serve with some tomato sauce and enjoy!

* If you want to make your own dough you can use [this recipe](#).

Lil Smokies and Cheese Dip

- 1 28oz package Hillshire Farm® Lit'l Smokies®
 - 4 Tablespoons butter
 - 1/4 cup flour
 - 2 cups milk
 - 3 cups Sharp Cheddar Cheese
 - 1 can diced tomatoes and chilies, drained
1. In a medium sauce pan melt the butter and add the flour. Let the mixture come to a boil and boil for about 1 minute. Add the milk and let it return to a boil. Let it thicken up a little and then remove it from the heat.
 2. Whisk in the cheese. Once the cheese has completely melted, add the can of tomatoes and chilis.
 3. Warm up the Lil Smokies according to the package directions. Grab some pretty toothpicks and serve!