

Esther's Sausage Bread

Dough

1 cup	Cooled Mashed Potatoes (instant works great, but no butter/milk)
2 pkgs	Dry Yeast
¼ cup	Sugar
2 cups	Warm water
1 ½ TBLP	Salt
1/3 cup	Butter (softened)
7+ cups	Flour (I never measure)

1. Add the first 6 ingredients and a cup or two of flour to a bowl and mix the bejesus out of it. I usually mix it, on medium speed, for a few minutes. You should see bubbles from the yeast waking up.
2. Add enough flour to get a reasonable bread dough- it shouldn't be sticky. Knead it well. I use my stand mixer to do most of the work, and just knead the last little bit by hand. Try to fold as much air into the dough as you can.
3. Let rise in a warm place until it doubles in size- usually 2+ hours.

Filling

3 lbs	Loose sausage, fried and drained. I prefer "Italian", with hot pepper And fennel seed, but most anything will work. You want small pieces When you are done frying- no larger than a small marble.
6	Eggs
½ lb	Parmesan Cheese
	Parsley to taste

1. Cook and drain the sausage. You want it broken up into fairly small pieces so it rolls out evenly in the dough
2. Add the eggs, cheese and parsley and mix in a bowl

Assembly

1. Divide the dough in half, and roll out. I try to roll it out the length of a loaf pan and about as wide as my countertop
2. Divide the sausage filling in half, and spread it evenly over the dough. Try not to get any thick areas, as it won't bake properly.
3. Roll up the dough "jelly-roll" style, place in a greased/floured pan, and let it rise again for an hour or two.
4. Bake at 400 degrees for 30-40 minutes. Be real careful about baking. Make sure your oven is really at 400 degrees (you'd be surprised), and don't be afraid to let it bake a little longer. I usually let it go until the top is about as dark as I can stand, usually more like 45 minutes. The problem is that it takes a while for the dough in the center to cook.

I guess you could bake it in a round pan, or make 3 smaller loaves, but I've just learned to overbake it and it seems fine. Foil in the bottom of the oven never hurts, sometimes liquid escapes from the dough as it bakes.

It is awesome toasted!