

SAUERKRAUT STRUDEL

Ingredients

- 3 loaves frozen bread dough, thawed
- 2 lbs ground breakfast sausage or any other flavor
- 1 jar (2 lbs.) sauerkraut
- 1 lb. Kraft cheese, any flavor shredded, mozzarella is best (optional)

Directions

1. Thaw frozen bread dough on counter as instructed on package. Will take awhile so get that started early per instructions on package.
2. Brown sausage until cooked through, drain.
3. Drain sauerkraut and mix with sausage; cook just a couple minutes. Let cool.
4. Roll out your dough in a rectangle similar to making cinnamon rolls. Egg wash the edges of the bread dough. Sprinkle center of bread dough with shredded cheese if using. Top with sausage and sauerkraut. Fold over ends and edges to make a long filled bread loaf, making sure all ends and edges are sealed well. This will make 3 to 4 loaves.
5. Bake at 350 degrees for 1 to 1 ½ hours, until nice and brown.

Note: You can substitute any number of ingredients to this. You can use hamburger instead of sausage; put vegetables such as mushrooms or onions; make a long pizza log using a little pizza sauce