

## **Barb Rooney's Sausage Bread**

1 lb Bob Evans hot bulk sausage  
1 lb. Bob Evans mild bulk sausage  
3 beaten eggs – add to sausage – save some to brush on loaves before baking

Add:

6 oz. grated swiss cheese  
8oz. Grated cheddar cheese  
2 tbs. Grated parmesan cheese  
1 tsp. Garlic powder  
1 tbs. parsley  
1 tsp. Oregano  
4 pkgs. Crescent rolls

Unroll each package of rolls (I do 2 @ a time).

Place on waxed paper & press seams together – each pkg. separately – to make rectangles.

Spread  $\frac{1}{4}$  of sausage mixture down center & fold over long edges to meet seal ends & seams.

Brush with egg mixed with a little water.

Place on cookie sheets.

Bake @ 350 F. about 30 minutes or just 'til golden brown.

**Serve warm or cold – cut into squares or bars. Can be made ahead & frozen**