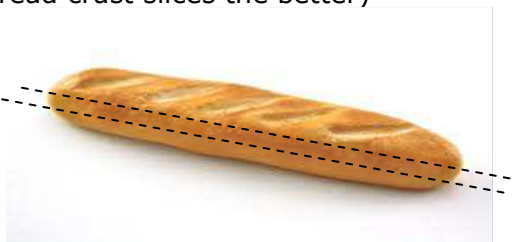


DEB'S CAJUN BREAD

-Ingredients:

2 rolls mild breakfast sausage
2 sticks butter
2 cans black olives, chopped
2 bunches green onions, chopped
16 oz cream cheese, softened
2 dashes of Creole or Cajun seasoning
16 oz shredded cheddar cheese
1 loaf of French bread, top and bottom crusts sliced lengthwise into $\frac{3}{8}$ - $\frac{1}{2}$ inch thick slices

(**NOTE:** The thinner the bread crust slices the better)



Directions:

Brown sausage, add butter, green onions and black olives, cooking one minute longer.

Pour mixture into a large bowl.

Add cream cheese and seasonings.

Refrigerate until ready to put together and serve.

Before serving, preheat oven to 350°F.

Place bread side by side on a cookie sheet.

Spread the sausage mixture over each slice of French bread crust.

Sprinkle with cheese and bake until golden.

Bake till browned (about 10 to 12 minutes) and serve warm.

Chef Deb - food.com