



French Baguette Picnic Bread

Hidden inside is a delicious sausage surprise!

1 (11 oz.) roll refrigerated French Bread dough

1 (1/2 pound) 8-inch long French garlic or hot pork sausage link, cooked

Salty Onion Glaze:

1 egg

1/4 teaspoon onion salt

1/2 Tablespoon mixed everything seed blend

Serve with: Mix honey mustard with water to form dipping sauce consistency.

Preheat oven to 350 degrees F. Grease cookie sheet.

Remove dough from package. With scissors, make a cut 3/4 into the center of dough about the length of the sausage. Do not cut through the dough to the bottom. Press the cut dough flat, place cooked sausage inside bread. Cut 2 to 3 inches extra dough from each end; flatten dough pieces; place over the sausage; bring up edges of dough to mold into a baguette loaf shape; enclosing the sausage inside; seal all edges; place seam side down on prepared cookie sheet.

In a small bowl, whisk egg with onion salt to form Salty Onion Glaze. Brush over the sides and top of dough; sprinkle mixed seeds over top of bread. Bake in preheated 350 degrees F oven for 20 to 25 minutes or golden brown and crisp. Remove from oven; remove bread to cooling rack. Cool for 15 minutes. Serve warm or room temperature. Cut into slices; serve with honey mustard sauce. Serves: 4 to 6

About the Recipe: The French bread is usually made with white wheat flour and has a crisp, chewy crust. The interior is soft and full of bubbles, surrounding the spicy cooked sausage surprise inside the baguette styled bread. Cut into slices and serve with a honey mustard dipping or spreading sauce. It's perfect for breakfast, lunch, dinner, or snacks. Using premade refrigerated dough makes it easy to prepare and it's ready in just minutes.