

Hot Momma Sausage and Cheese Bread

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INGREDIENTS

- 1 lb Pork Sausage
- $\frac{1}{4}$ Cup Onion, diced
- 3 Tbsp Hot Momma Seasoning, any flavor
- $\frac{1}{4}$ Cup Parmesan Cheese, shredded
- 1 Egg
- $\frac{1}{2}$ Cup Cheddar Cheese, shredded
- $\frac{1}{2}$ tsp Hot Sauce
- 1 tsp Salt
- 1 tsp Pepper
- 2 Cups Bisquick
- $\frac{2}{3}$ Cup Milk
- $\frac{1}{4}$ Cup Mayonnaise
- 2 Tbsp Butter

DIRECTIONS

Preheat oven to 350*. Coat loaf pan with oil. Melt butter and add onions. Sauté until onions are translucent. Add sausage and HMS. Crumble and brown. Drain and cool. In a large bowl, add egg, cheeses, hot sauce, salt, and pepper. Mix to combine. In another bowl, add Bisquick, milk, and mayonnaise. Add to cheeses and combine. Add sausage. Once combined, pour into loaf pan. Bake 45-60 minutes until toothpick clean. Let rest in pan 10 minutes. Turn over onto plate. Slice and serve. As-salsa-rize!