



Hunt Country Italian Stuffed Bread

- 1 loaf Frozen bread dough, thawed
- 1½ C. Sliced pepperoni
- 1 C. Sun-dried tomatoes, chopped, preferably packed in oil
- 2 C. Mozzarella cheese, shredded
- 6 cloves Garlic, large, minced
- 1 T. Oregano
- 1 T. Basil
- 1 T. Parsley

1. Roll thawed dough into a large rectangle.
2. Spread the rest of the ingredients evenly over the dough.
3. Roll the dough up from the long side, so it makes a long loaf.
4. Seal the edges with an egg wash (lightly beat an egg, small amount of the egg mixture on the edge of the dough and pinch the dough to seal).
5. Let the dough rise in a warm place for about an hour, or until double in size.
6. Brush melted butter on top and sprinkle with some more spices.
7. Bake in a preheated 350 degree oven for about 25 minutes. Can be served with spicy tomato sauce. Enjoy with Hunt Country **Classic Red** or **Hunter's Red**.