



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

SOUTHWESTERN TAILGATE LOAF

- 1 (1 1/2-2 pound) loaf deli bread
- 1 (16-ounce) package Odom's Tennessee Pride Sausage
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 medium onion, diced
- 1 (1-ounce) package taco or fajita seasoning mix
- 1 1/2-2 cups shredded Mexican cheese blend
- 1/4 cup PURITY BUTTER, melted, divided
- 1 (8-ounce) carton PURITY SOUR CREAM, optional
- Salsa, optional

Cut top off bread and reserve. Hollow out bread, leaving 1-inch shell. Cook sausage, peppers and onion in large skillet over medium-high heat, stirring until sausage crumbles and is no longer pink, drain. Sprinkle with seasoning mix and cook another 1-2 minutes; and stir cheese into mixture. Brush inside of bread shell with 2 tablespoons PURITY BUTTER and fill with sausage mixture. Place top of bread on loaf and brush with remaining butter. Wrap loaf in foil and bake at 400 F for 30 minutes or until hot. Unwrap foil and slice into servings. May serve with dollop of sour cream and salsa if desired.

Yield: 6-8 servings.