

Italian Sausage Pizza Monkey Bread

<http://userealbutter.com/2013/04/24/italian-sausage-pizza-monkey-bread-recipe/>
based on [this recipe](#)

2 cloves garlic, minced
4 tbsps butter
1/2 lb. Italian sausage (bulk and raw)
1/4 lb. crimini mushrooms, chopped
2 tsps vegetable or canola oil
1/2 lb. fresh spinach
pinch salt to taste
2 lbs. pizza dough (I used this [olive oil pizza dough](#))
6 oz. mozzarella, cut into 48 pieces
2 cups pizza sauce for dipping

Place the garlic and butter in a small saucepan over medium heat. When the garlic begins to brown, remove the pan from the heat. Brush a bundt or tube pan with some of the garlic butter and set aside. Brown the Italian sausage in a sauté pan. Add the mushrooms and sauté until cooked (if the sausage is lean, then you can add a little vegetable oil to help cook the mushrooms). Remove the sausage and mushrooms to a bowl. Heat the vegetable oil in the same sauté pan that you used for the sausage and mushrooms. Add the spinach when the oil is hot. Sprinkle salt to taste over the spinach and sauté until the spinach is wilted. Add the spinach to the sausage and mushrooms and mix together.

Pinch off 2/3-ounce lobes of pizza dough which should give you 48 balls of dough. You can do this as you go or you can pinch them all off in one go. If you do the latter, cover the dough balls with a damp cloth or paper towel to prevent them from drying out. Flatten a dough ball into a 3-inch diameter round. Place a tablespoon of filling and a piece of the mozzarella in the center of the dough (or less if it won't all fit). Wrap the dough around the filling, pinching the ends together to seal the ball. Brush the ball with the garlic butter and place it in the bundt pan. Repeat for all of the balls of dough, distributing the balls evenly in the pan. Cover the pan and let rise for 30 minutes. Preheat the oven to 400°F about 10 minutes before the rise is done. Bake for 35 minutes. Remove the pan from the oven and let sit for 10 minutes. Invert the monkey bread onto a plate. Serve with heated pizza sauce for dipping. Makes 48 delectable pizza balls.