

Sausage Roll Puffs

Ingredients:

1 pound puff pastry – Pepperidge Farm, thaw if frozen
1 pound well-seasoned sausage meat

Directions:

Separate each puff pastry sheet into thirds along fold line.

Divide the sausage meat into sixths and roll each into a “snake” the length of the pastry. Place each roll of sausage along one edge of a pastry strip. Roll the pastry around the sausage and wet the edges with ice water and press to seal tightly. Chill the rolls for at least an hour.

If cooking right away, preheat the oven to 400°.

Cut the sausage rolls into ½-inch slices and put them on parchment-covered baking sheets. Bake until the pastry is puffed and golden brown, about 12 minutes. Serve warm, or reheat immediately before serving.

The sausage rolls can be sliced and frozen before they are cooked. To bake, preheat the oven to 400° and cook frozen puffs as above.

~ Credit: Martha Stewart Living