



# Sausage Rolls

## directions

1. Preheat the oven to 375 degrees.
2. Fry sausage and onion and set aside.
3. Unfold the pastry and cut into 12 squares.
4. Brush each square with mustard.
5. Put 2 heaping tbsp of sausage mixture in the middle of the square. Roll dough around the sausage and seal with a bit of beaten egg.
6. Place rolls onto an ungreased baking sheet and brush the tops with remaining egg.
7. \*\*\*Place in oven and cook per puff pastry package directions.
8. Serve with Dijon mustard for dipping.



12

*servings*

30 min

*prep time*

\*\*\*

*cook time*

## ingredients

1 lb Swaggerty's Farm® sausage

¼ cup dijon mustard

1 tbsp sage

1 tbsp onion powder

½ onion, diced

1 egg, beaten

2 10-oz cans puff pastry dough

Pairs well with: Other appetizers, party-goers, family get-togethers

Special Kitchen Tools: N/A