

# Sausage Rolls



This seems too simple of an appetizer to serve at the Royal Wedding, but these small bites have been included in several menus  
Modified from [www.epicurious.com](http://www.epicurious.com)

Makes 24

|   |                              |
|---|------------------------------|
| 1 1/2 pounds spicy bulk Italian sausage | 1t thyme, dried              |
| 1t basil, dried                         | 1/4t black pepper            |
| 1t oregano, dried                       | 1 ~ 17oz package puff pastry |
| 1t garlic, dried                        | 2 eggs, beaten               |

Preheat oven to 375. Thaw puff pastry at room temperature 40 minutes.

In large bowl, mix together sausage and spices until all the spices are well distributed.

Roll out puff pastry into a rectangle 1/8" thick and place the wide side of the pastry rectangle to your left. Form the sausage meat into a log about 1" thick and long enough to fit the width of the pastry. Lay the meat along the edge of the pastry and roll up jelly roll style. Brush pastry with egg where it joins to itself and then cut with a pizza wheel. Join tightly.

Repeat the process with remaining sausage and puff pastry. Line up all sausage rolls making sure the seam on each is on the bottom and not showing. Brush the tops with the beaten egg and, using the pizza wheel, cut into 1 1/2" long logs.

Spread sausage rolls about 1" apart on baking sheet and bake until golden brown and the meat is cooked, about 15~20 minutes.

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