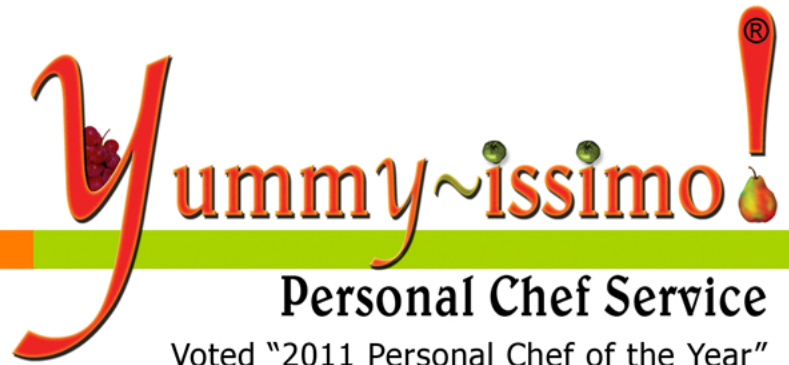


# Sausage Rolls



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

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.

Note: Go wild and crazy and add 1c shredded cheddar cheese into the sausage mixture

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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