



SAUSAGE ROLLS

Prep: 20 min, Cook: 15 min.

- sheets frozen puff pastry, about 9 ounces total
- 1/2 lb. bulk pork sausage



Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 400°F. Unfold pastry on a lightly floured surface. Roll into a 12x10 inch rectangle. Cut into 3 strips along fold marks. Divide sausage into thirds. Roll each into a cylinder the length of the pastry. Place on edge of pastry strip. Starting at the long side, roll up. Press edges to seal. Cut each roll into 12 1 inch slices. Place 3-1/2 inches apart on a baking sheet. **Bake** 15 minutes, or until golden. This recipe serves 12 people. Due to the nature of this recipe, it adjusts the number of servings in multiples of 12 only.



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