



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Sausage Roll Puffs –

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

- 1. Separate each puff pastry sheet into thirds along fold line.**
- 2. 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.**
- 3. If cooking right away, preheat the oven to 400°**
- 4. 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.**
- 5. 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