



Sparkle Kitchen

Sausage Rolls

(Makes 12 large rolls)

Ingredients

- 1 pound mild sausage
- 2 eggs
- ½ large onion, diced
- 1 tablespoon barbecue sauce
- 1 tablespoon Worcestershire sauce
- 2/3 cup seasoned breadcrumbs
- 2 sheets thawed puff pastry

Directions

Preheat your oven to 425 degrees.

Using clean hands, mix together all of the ingredients—except the puff pastry and one of the eggs—in a large bowl. Spread one puff pastry sheet out on a cutting board, and cut it in half. Spread ¼ of the meat mixture onto each half.

Roll the puff pastry around the meat, as if you were making a big burrito. Slice the roll into thirds, and gently place it—seam side down—on a parchment covered bake sheet. Repeat this process with the remaining puff pastry and meat mixture.

Using a sharp knife, make three little slashes on the top of each roll. In a small bowl, whisk the second egg with a small splash of water, and brush the egg wash onto the tops of the rolls.

Bake for 10 minutes, then lower the oven heat to 350 and bake for an additional 20 minutes. Serve with extra barbecue sauce for dipping.

Enjoy!