



# Sausage Party Sticks

## directions

1. Preheat oven to according to package instructions.
2. Mix together cooked sausage, red pepper flakes, and 1 Tbsp of the Parmesan cheese.
3. Open package of bread sticks. Separate bread sticks on lightly floured cutting board. Top each piece of dough with some of the sausage, pressing gently down into the surface of the dough. Sprinkle a bit of the parsley and more Parmesan over the sausage. Press down gently. Don't fret if your "sticks" look a little messy...they will bake up beautifully.
4. Using fingers "twist" dough, pinching each end to seal. Repeat with all 12 bread sticks.
5. Using a sharp knife, cut each bread stick in half and place on a baking sheet covered with parchment paper. Bake for about 12-15 minutes or until the dough is golden brown and puffy.
6. If you are not serving immediately, reheat uncovered in a low temp oven right before you are ready to eat.

## notes

Great take-along to a get-together, potluck, or party. This is an appetizer you can make if you only have 1/2 lb of Swaggerty's Farm sausage.

Dip Recipe(s) for party sticks:

**Blackberry-Balsamic Dip** - In a small bowl combine ½ cup seedless blackberry jam, 2 tbsp water, and 1 to 2 tbsp balsamic vinegar. Heat to melt jam in the microwave. Whisk to make smooth. Serve alongside the party sticks. Taste and adjust flavors.

**Orangey Mustard Dip** - In a small bowl whisk together ½ cup orange marmalade, 1 tbsp water, and 1 to 2 tsp Dijon mustard or any spicy mustard until well mixed. Serve with party sticks. Taste & adjust flavors.

Holiday Tip(s):

These Sausage Party Sticks can be made ahead of time and frozen until you are ready to use.

If you cannot find refrigerator bread sticks you can use a refrigerator pizza dough just as well. You will just have to cut the bread into "sticks" using a knife before you start.

Other option(s):

Grated cheddar & Italian seasoning  
Feta cheese & finely chopped sundried tomatoes  
Grated Swiss & store-bought pesto

## to serve

Serve warm with your favorite dip. Recipe makes 24, 12 servings of 2.



12

*servings*

15 min

*prep time*

12 - 15 min

*cook time*

## ingredients

½ lb. Swaggerty's Farm Roll Sausage browned & finely crumbled

Red pepper flakes - a little or a lot depending on what you like

1 package of 12 Pillsbury (or any other brand) refrigerator Breadsticks

¼ cup grated or shredded parmesan cheese - divided

¼ cup finely chopped parsley, fresh / or 2 tbsp dried

Pairs well with: Any party beverage, other appetizers

Special Kitchen Tools: N/A