



# Festive Sesame Sausage Bites

## directions

1. Preheat oven to 375 degrees.
2. Open package of crescent rolls and separate along perforations into 4 rectangles. Press the seams together in the middle of each section and roll out on a flour-dusted board to just a little longer than one of the sausage links into a thin rectangle.
3. Mix together the mustard and honey. Using a spoon, spread just a little bit down the middle of each piece of dough.
4. Place a sausage lengthwise along the edge of each rectangle. Gently roll-up, enclosing links in dough. Use a knife to cut off any excess dough from each end.
5. Seam side down, cut each roll into 4 equal size pieces.
6. Place seam side down on a baking sheet sprayed with cooking spray or covered with a sheet of parchment paper.
7. Brush each "bite" across the top with the egg wash. Generously sprinkle with sesame seeds.
8. Bake until dough is puffy and golden brown, about 12 minutes.
9. Remove from oven.

## notes

These bites can be prepped, covered & refrigerated until ready to bake right before a party or gathering.

Best eaten warm but at room temperature they are still delicious.

Make some additional mustard-honey mixture, if doubling the recipe or your family likes lots of sauce!

Other than sesame seeds, poppy seeds and a dusting of paprika are delectable toppings for these little sausage bites.

## to serve

Serve with any remaining mustard-honey mixture.



16

*servings*

18 min

*prep time*

12 min

*cook time*

## ingredients

4 cooked & drained Swaggerty's Farm Sausage Links

1 package Crescent Rolls

Grainy Mustard, 1/2 cup of your favorite

2 tbsp honey

1 egg beaten well with 1 tbsp water for eggwash

Sesame seeds to sprinkle on top

Pairs well with: Parties & holiday meals

Special Kitchen Tools: N/A