



Dressed Sausage Bites | Kid-Friendly Appetizer

directions

1. Preheat oven to the temperature suggested on the package of puff pastry.
2. Brown sausage links until golden brown. Work in batches if you don't have a really large skillet. Drain on paper towels and let cool for about 15 minutes.
3. On a cutting board using a sharp knife and a pastry wheel if you have one, cut the puff pastry dough into strips.
4. Wrap each sausage with a strip of the cut dough in a decorative manner. As you work, coat each strip of dough on one side with the egg wash. Have fun with it. There is no one way...just cut and wrap all of the sausage links.
5. Brush the outside of each wrapped link with egg wash again and place on a baking sheet covered with parchment paper. You can sprinkle the ready-for-the-oven links with some of the herbs and garlic powder for added flavor. Bake until puff pastry is golden brown & puffy.

These can be made ahead of time up through step number 5 and frozen. A good appetizer to have on hand for family get-togethers.

| 24 <i>servings</i> | 15 min <i>prep time</i> | 15 min <i>cook time</i> |
|---|----------------------------|----------------------------|
| ingredients 24 Swaggerty's Farm Sausage Links 1 package of store-bought frozen puff pastry thawed according to instruction on package (Pillsbury or any other brand) 1 egg beaten with a bit of water to brush on pastry dough Optional: Dried herbs to sprinkle on top or garlic powder | | |

To Serve

Serve sausage bites with a red pepper jelly or a spicy dip of your choice.

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