



Sausage Puffs with Hot Honey

Makes: 36 rolls

Prep Time: 20 minutes Cook Time: 20 minutes

Total Time: 40 minutes

Ingredients

- 1 pound breakfast pork and sage sausage, casings removed if necessary
- 1/2 cup freshly grated sharp cheddar cheese
- 1/2 cup panko breadcrumbs
- 2 eggs, divided
- 2 tbsp Dijon mustard
- 1 tbsp fresh thyme leaves plus extra for garnish
- One (17.3 ounce) 2-pack box puff pastry
- 2 tbsp Everything Bagel seasoning
- Hot honey for drizzling

Instructions

Preheat oven to 400°F and line a baking sheet with parchment paper.

In a mixing bowl, combine the breakfast pork and sage sausage, grated cheddar cheese, breadcrumbs, 1 egg, and fresh thyme. Mix until evenly combined.

In a separate small bowl, whisk together the remaining egg and 1 tablespoon of water until well combined. Set aside.

Unroll the puff pastry on a floured surface. Roll out slightly to create a large rectangle and just to soften the puff pastry slightly (this helps make it easier to roll). Cut the pastry in half to create two long strips. Repeat with the second puff pastry dough, so that there are 4, long equal strips.

Divide the sausage mixture into fourths, shaping each half into a long log. Place each sausage log in the center, lengthwise along the pastry strips press and push it so that it creates a long, thin line of sausage down the center of each puff pastry strip.

Brush one side of the puff pastry with the Dijon mustard, then brush the other side with the egg wash. Roll the pastry around the sausage, letting the egg wash act as a seal, pushing the puff pastry together so that it seals.

Flip it over so that the seam is on the bottom. Using a paring knife, score small slits into the top of the sausage logs, then cut them into 1 & 1/2-inch rolls.

Place each roll seam-side down on the prepared baking sheet and brush the tops with the remaining egg wash and sprinkle with everything but the bagel seasoning.

Transfer to the oven and bake for 18 to 20 minutes, or until the pastry is puffed and golden brown and the sausage is cooked through.

To serve, let the sausage rolls cool slightly before transferring to a platter. Drizzle each sausage roll with hot honey, sprinkle with extra thyme, and serve warm.

Recipe from The Defined Dish