



KERRY'S
ANYTHING GOES

sausage ROLLS

“This recipe is a cheat version of the South African sausage rolls I grew up on - which are influenced by British sausage rolls. In truth, we should mix our pork with seasonings and whip up puff pastry. My ancestors may be shaking their rolling pins, but I like to think they'll appreciate the time-saving steps.”

— Kerry, Creative Team

YIELD: 20 servings

INGREDIENTS

- 2 (16 oz) rolls of breakfast sausage (like Jimmy Dean)
- 1 package puff pastry, premade and frozen
- 1 large red onion, diced
- Black pepper to taste
- Parmesan cheese to taste
- Butter

MATERIALS

- Large mixing bowl
- Baking sheets
- Parchment paper
- Cooking brush
- Knife

INSTRUCTIONS

1. Preheat the oven to 375°F.
2. Mix the sausage mix in a large bowl with the black pepper, diced onion, and parmesan cheese. Get fancy and add sundried tomatoes if you want to. There are no rules!
3. Cut each sheet of the premade puff pastry in half and roll out a bit. Roll the sausage mix into long shapes and place into the pastry.
4. Roll to seal up, like a floppy burrito. Cut into the sizes you want, score the top of each sausage roll.
5. Cook until golden brown.

TIPS AND TRICKS

Brush the top of each roll with butter prior to baking to have an easier time browning the pastry!