## What's Cookin': Lots of sausages

We've made homemade sausage rolls before, but these are the quickest and easiest ever because you don't have to make the sausage mixture, you just cook up some breakfast sausages and away you go!

After many years of cooking up breakfasts for the night crew at the Superstore and breakfast for Santa– both occasions using up a LOT of sausages, I can tell you the best breakfast sausages are the Schneiders Mini Sizzlers – they come frozen, about 16 per package. Let them thaw over night in the fridge, then bake them in the oven on a parchment-lined baking sheet at about 400 F degrees. I



can't tell you quite how long they take, but turn them over part way through so they get coloured on all sides. If I had to guess I would say about 20 minutes.

For some reason, they seem to taste much better this way than if they are fried in a frying pan. Also, the spitting grease stays inside your oven, not all over your stovetop!

Have fun and keep cooking!

## Whole Puff Pastry Sausage Rolls

## Ingredients

- 12 breakfast sausages, cooked
- 1 pkg all-butter puff pastry (pre-rolled)
- 1 tbsp Dijon mustard
- 1 egg, slightly beaten
- ketchup or chili sauce for dipping

## Method

Line baking sheet with parchment paper, set aside.

On lightly floured surface, unroll each roll of puff pastry, cut into 6 squares. Brush with mustard. Lay one cooked sausage on top. Roll pastry up



and seal in the ends.

Arrange rolls, seam side down, on prepared pan.

Brush egg over rolls. Bake in 425 F degree oven until puffed and golden, about 20 minutes.

Serve hot or warm with ketchup or chili sauce.













Book Your Complimentary Consultation Today.





Direct Insurance Billing

**Evening & Weekend Appointments** 



•The IFP• Halton Hills, Thursday, August 28,

Guelph St. (@ Mill St.)