

Jalapeno Cheddar Appetizer Roll A recipe for Uli's Famous Jalapeño Cheddar Sausage

Prep Time: 15 minutes

Cook Time: 400 degrees for 20-25 minutes

Yield: 16 single servings

INGREDIENTS:

• 1 (17.25 ounce) package frozen puff pastry

- 5 pounds Uli's Famous Jalapeño Cheddar Sausage (6 links with casing removed)
- 1 large egg
- 1 Tablespoon milk or water

DIRECTIONS:

- 1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper.
- 2. Remove casings from 6 links of sausage and leave each link separated.
- 3. Cut each puff pastry sheet into 2 rectangles ending with 4 rectangles from two sheets of puff pastry.
- 4. Press one & ¼ links of sausage in the middle of each rectangle so the sausage reaches the end of each pastry rectangle.
- 5. Whisk egg and milk for egg wash and spread egg wash onto inside of puff pastry around edges of each sausage.
- 6. Fold puff pastry over sausage pressing long edges together so they are sealed around sausage. Spread egg wash on each sausage roll until covered.
- 7. Cut pastry wrapped roll into 4-6pieces (depending on how large you want your appetizer bites) and place on parchment paper covered pan.
- 8. Cook at 400 degrees for about 20 minutes (or until puff pastry is browned and sausage cooked)

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