

Kids Spooky Party Brats A recipe for Uli's Famous Nurnberger Style Bratwurst

Prep Time: 5 minutes Cook Time: 25 minutes

Yield: 24 servings

INGREDENTS:ts:

- 2 pound Uli's Famous Nurnberger Style Bratwurst (about 16 links)
- 1 sheet puff pastry (2 in a package)
- 1 teaspoon honey
- ½ egg
- 48 candy eyes

DIRECTIONS:ts

- 1. Lay out the pastry on a board.
- 2. Cut 12 strips from the shorter edge about 1/4 to 1/2 half an inch wide.
- 3. Line a baking sheet with parchment or silicon.
- 4. Wrap each Nurnberger link in the pastry in a spiral pattern. Be sure to overlap the pastry at each end so that the pastry doesn't unravel.
- 5. Mix the egg with a Tablespoon of water and use a pastry brush to glaze the Halloween sausage rolls.
- 6. Preheat the oven to 400 F and bake for 25 to 30 minutes or until the pastry is golden.
- 7. Let the sausages rest for a few minutes on the oven tray.
- 8. Transfer to a serving plate and use some honey to stick the eyes on when they have cooled slightly.

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