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## Sausage Taco Ring Appetizer

A recipe for Uli's Famous Mild Italian Sausage

- Prep Time: 15 minutes
- Cook Time: 18 minutes
- Yield: 8-12 servings

### INGREDIENTS:

- 1 pound Uli's Mild Italian Sausage (about 4 links with casing removed)
- ½ cup onion, peeled and diced
- ½ cup water
- 1 package (1 ounce) taco seasoning
- 2 cans crescent rolls 8 rolls per can, 16 total rolls
- 1 cup shredded cheddar or Mexican blend cheese
- 1 egg

### DIRECTIONS:

1. Heat a large skillet over medium heat. Crumble the Mild Italian Sausage into the pan and add the diced onions; cook until the sausage is no longer pink. Pour the cooked sausage into a colander to drain excess grease, then return the meat to the skillet.
2. Add the water and taco seasoning to the cooked meat and cook over low heat for 10 minutes, stirring often.
3. While the meat mixture is simmering, preheat the oven to 375 degrees.
4. Open the cans of crescent roll dough and separate the triangles. Arrange the crescent rolls into a circle by placing on a large baking sheet or pizza pan with the wide end of the dough triangles overlapping and the pointed ends facing out to create the look of a sunburst. (see picture)
5. Spoon the seasoned sausage mixture onto the overlapped dough area of the circle. Sprinkle the with shredded cheese.
6. Take the pointed part of the dough and bring it across the meat and cheese filling, then tuck the dough under. Repeat until all of the points of dough have been tucked in and most of the meat is covered by the dough.
7. Take egg and whisk in small bowl. Paint this over the top of the ring
8. Bake the taco ring for 18 minutes, until golden brown.
9. Cool slightly, then slice the ring and serve with the toppings of your choice.