

Sharynne's Awesome Sausage Rolls

Preparation Time: 20 mins

Cooking Time: 35-45 mins

Makes: 48

Difficulty: Easy

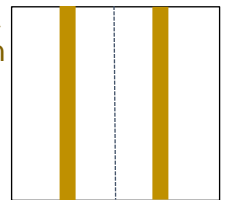
INGREDIENTS

3lbs Jimmy Dean's All-Natural Pork Sage Sausage (U.S.) or Pork Mince (Aus)
450g/1lb bacon (fatty kind) finely minced
6 cloves minced garlic
3 medium-large celery stalks finely chopped
2 1/4 cups sourdough or panko breadcrumbs
3 small brown/yellow onions very finely diced
3 tablespoons Worcestershire Sauce
Pepper to season
6 teaspoons of fennel seeds
1 tablespoon olive oil
4 eggs, 1 egg is for the pastry egg wash
2 packets of puff pastry (Pepperidge Farms or Trader Joes (best) and we all know Pampas in Australia.

For a small batch, divide all ingredients by 3.

DIRECTIONS

1. Preheat your oven to 350f/180c, and line 2 baking trays with parchment paper. For altitude, I increase the temperature to 365f.
2. In a pan, add the olive oil, onion, and celery, cooking over medium heat for 4 minutes, then add the bacon and garlic, cooking for another 2 minutes. You want the bacon to stay soft, not crunchy.
3. Remove from the heat and let cool.
4. Gently whisk the 2 eggs in a large bowl, then add the breadcrumbs, pork sausage/mince, fennel seeds, Worcestershire sauce, and bacon, onion, and celery mix.
5. Using your hands, mix all the ingredients thoroughly.
6. Lay out your sheets of pastry, and using a teaspoon, place your sausage mix in even rows, like logs. Cut down the middle.
7. Whisk the remaining egg in a small cup. Using a pastry brush, brush each edge, then fold the pastry over each log, ensuring the pastry overlaps.
8. Cut into 2 to 6 equal lengths, depending on how large you want your sausage rolls.
9. Place on baking trays, ensuring the seam of the pastry is facing down. Space them so they are not touching. Brush each sausage roll with egg wash.
10. Bake in oven for approximately 35 minutes until pastry is golden. At altitude, you will need to cook longer.
11. Serve with ketchup/tomato sauce.



Note: Extra rolls can be frozen and are best reheated in your air fryer from 3-5 mins at 350f/180c so the pastry stays crisp.