Sausage Rolls

Serves 12 Erin Merhar

Can I make sausage rolls ahead of time?

After being portioned, pork rolls can be frozen in a single layer on a parchment lined baking sheet. Once they are frozen solid (after a few hours in the freezer), transfer them to an air-tight container and freeze for up to 1 month. To bake from frozen, brush pastries with egg wash and bake until golden brown, about 25 minutes.

3 slices bacon, finely chopped

1/2 onion, peeled and finely chopped

1 piece of celery, finely chopped

1clove garlic, finely chopped

1 14 oz package of puff pastry, thawed according to package directions

1 lb. pork sausage

2 tbsp. chopped, fresh parsley

1/2 c. panko bread crumbs

2 large eggs, divided

1/4 tsp.

salt

1/4 tsp. ground black pepper

Mustard, for serving

Heat a medium skillet over medium heat. Add the bacon, onion and celery, and cook for 4 minutes, until slightly softened. Add the garlic and cook 1 more minute. Remove from the heat and transfer the bacon mixture to a plate. Let cool for 10 minutes.

In a large bowl, combine the sausage, parsley, panko, 1 egg, salt, pepper and cooled bacon mixture. Mix well to combine. Cover and refrigerate until ready to use.

Meanwhile, open the puff pastry sheets on a very lightly floured cutting board (you should have 2 sheets, measuring 10-inches by 10-inches). Cut each in half to make 4 rectangles, 5-inches by 10-inches each. Lay each rectangle so that the long side faces you.

Remove the sausage mixture from the refrigerator and divide it into 4 portions. Form each portion into the shape of a long log, about 1-inch thick, and place one lengthwise in the center of each puff pastry rectangle. (The sausage should stretch the full length of the pastry).

In a small bowl, beat the remaining egg with 1 tablespoon of water. Brush all of the borders of the puff pastry with the egg and carefully roll the pastries over the sausage mixture to create a log shape (making sure that the borders overlap slightly). Place each roll seam side down on a sheet tray lined with parchment paper. Freeze for 30 minutes or refrigerate for up to 1 hour. (Hang on to the egg wash for later).

Preheat the oven to 400 degrees. Using a sharp knife, cut each sausage roll into 6 equal portions. Transfer the pieces to a parchment lined baking sheet, seam side down, about 1-inch apart. Brush the tops of the rolls with the egg wash. Bake for 20-22 minutes, or until the puff pastry is puffed and golden on top.