

Sausage Rolls

by The Scottish St. Andrew Society of Greater St. Louis Cookbook

1 lb. Pork sausage, lean & mild

Approx. 3 cups of pastry, either flaky or your favorite shortcrust.

Roll out pastry into a rectangle about 1/8" thick, 9" wide, and as long as the amount of dough will permit. Cut into three 3" wide strips. Roll sausage meat into long cylinder shapes about 1/2" thick and each piece long enough to lay the length of each strip of dough. Damp one edge of dough and roll over to completely cover the meat. Cut into 2-3" lengths with a pizza cutter or knife. Place on a cookie sheet and bake in a 400 degree oven for 10 minutes, reduce heat to 375 degrees and bake for 20 minutes longer or until the rolls are browned on top.