

Sausage Rolls

1 lb ground sausage
3/4 cup chopped onion
2 cups shredded cheddar cheese
2 eggs
1 package of puff pastry

Preheat the oven to 250 degrees. Defrost the puff pastry. Place sausage in a mixing bowl. Add onion, cheese and one egg. Mix thoroughly and set aside. Unroll the pastry doughs. Cut both pastry doughs along the seams. This will make six 1-foot strips. Cut the pastry in half again to make a total of 12 six-inch strips. place approximately two tablespoons of the mixture into each strip. fold the pastry over to seal. Beat the remaining egg in a small bowl. Brush the pastry seam with the egg to seal. Place the pastries, sealed edge down, on an ungreased cookie sheet. Brush the tops with the remaining egg. Put into the oven for approximately 45 minutes or until a meat thermometer reads 170 degrees.