

Hot Sausage Rolls with Mustard Sauce

Jill Fahs

Sauce:

1/4 Cup Dry Mustard

1/2 Cup Vinegar

1/2 Cup Sugar

1 Egg Yolk

* Combine mustard & vinegar in jar & let stand covered overnight. In small saucepan (not aluminum) combine all ingredients. Simmer - low heat - stirring until slightly thick. Makes 1 1/4 Cup

Sausage Rolls:

2 Packages Frozen Patty Shells

1 Pound Hot Sausage Meat

1 teaspoon Thyme Leaves

1 teaspoon salt

1 egg beaten

* Thaw shells in refrigerator overnight - keep cold to touch.

* Saute sausage meat until cooked through. Drain - cool. Add thyme, salt and egg.

* Roll out stacked patties, two at a time (keep others cold). Diameter about 8". Cut like a pie into 8 pieces. At 1/2 - 1 teaspoon sausage mix on wide end of pastry - roll crescent style. Wet tip to seal shut and place tip down on ungreased cookie sheet.

* You can freeze by wrapping baking sheets and freezing. After they are frozen they may be put into bags.

TO BAKE:

Preheat oven to 400 degrees.

Bake 10 - 15 minutes.

Serve with hot mustard sauce.