

Mini Sausages in a Blanket

Prep Time: 15 minutes

Cook Time: 20 minutes

Total Time: 35 minutes

Servings: 12

Cuisine: American

Course: Appetizer / Snack

Ingredients:

- 12 mini sausages or cocktail franks
- 1 sheet puff pastry, thawed
- 1 egg, beaten (for egg wash)
- 1 tablespoon sesame seeds (optional)
- Mustard or ketchup, for serving

Instructions:

1. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Roll out the puff pastry sheet on a lightly floured surface. Cut into 12 strips.
3. Wrap each mini sausage with a puff pastry strip. Place on the prepared baking sheet.
4. Brush the tops with beaten egg. Sprinkle sesame seeds on top if desired.
5. Bake for 15–20 minutes, or until golden brown and puffed.
6. Serve warm with mustard or ketchup on the side.

Tips & Variations:

- For a cheesy twist, add a thin slice of cheddar cheese before wrapping each sausage.
- Try different dipping sauces like honey mustard, BBQ, or ranch.
- Can be prepared ahead of time and baked right before serving for a fresh, hot snack.

Nutrition (per serving):

- Calories: 180
- Protein: 6g
- Fat: 11g
- Carbs: 14g
- Fiber: 1g