

DISH WORKS

Everything Bagel Sausage Bites

Prep time: 10 minutes

Cook time: 20 minutes

Total time: 30 minutes

Serves: 16

Ingredients:

- 1 (14-ounce) package puff pastry, defrosted
- 1 (14-ounce) package of cocktail sausages
- 2 tablespoons Culinary Tours French Style Dijon Mustard made with white wine
- 1 egg, lightly beaten
- 2 tablespoons everything bagel seasoning

For serving:

- Culinary Tours French Style Dijon Mustard, Coarse Ground
- Culinary Tours Smoked Porter Mustard, Coarse Ground
- Culinary Tours Sweet & Hot Honey Mustard

Method:

1. Preheat oven to 350°F and line a baking sheet with parchment paper.
2. Roll out puff pastry to 1/4-inch thickness and cut into 16 squares. Brush each square lightly with white wine Dijon mustard and place cocktail sausage in the middle. Fold ends over to enclose sausage in pastry.
3. Transfer sausage bites to the prepared baking sheet and brush with beaten egg. Sprinkle evenly with the everything bagel seasoning and bake for 15-20 minutes, or until puffed and golden.
4. Serve with assorted mustards.