



Featuring Today's Recipe Compliments of:

## Jessica Harcourt and Baileys Best English Sausage Rolls

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### English Sausage Rolls

#### Ingredients

#### Pastry

8 oz. flour  
¼ tsp. salt  
4 oz. butter  
6 oz. cold water

#### Sausage Mix

1 lb. ground pork  
1 medium onion  
¼ cup red wine  
1 teaspoon sage

Measure flour and salt in a large bowl. Shred the butter into the bowl with the flour and salt. Using your fingers, rub the butter into the flour and salt until well mixed with no large lumps.

Add water to the pastry mix and mix together with your hands until the mix is bound together and no crumbs are left. Wrap in cling wrap and place in refrigerator until sausage is ready.

Mix the pork with the sage and grated onion together in a large bowl. Then add wine and mix well.

Remove the pastry dough from the refrigerator and roll out dough very thin. Cut the edges to have a square shaped pastry. Take a handful of the sausage mix and form the mix into an oblong shape. Place the mix on the edge of the pastry and roll the pastry covering the sausage. Cut the pastry with the sausage rolled up every 2 inches.

Place sausage rolls on a baking sheet and brush the pastry with a beaten egg. Place into oven at 400 degrees F for 22 minutes. Remove and cool.

