

## Rose Polish Sausage in a Blanket with Jack Daniels Honey Mustard Sauce

*Rose Product used: Polish Sausage*

### Ingredients:

4 Rose Polish Sausage Links  
1 sheet frozen puff pastry - thawed per carton instructions  
1 large egg - lightly beaten  
¼ cup stone ground mustard  
2 tbs dijon mustard  
1 tbs French's or plain yellow mustard  
3 tbs Jack Daniels  
¼ cup honey  
1 tsp dried parsley  
1 tsp. dried thyme  
baby spinach leaves - optional

### To make:

Pre-heat oven at 350° F. Combine stone ground mustard, dijon mustard, yellow mustard, Jack Daniels, honey, dried parsley and dried thyme. Mix well and set aside. Cut puff pastry into 4ths. Brush each puff pastry sheet lightly with egg. Place polish sausage Link on each pastry sheet and roll up. (\*Note: Roll on the diagonal for a pretty presentation. The ends of the sausage should be showing at the ends of the pastry.) Place pastry on



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a cookie sheet and bake until pastry is a deep golden brown color. Approximately 20 minutes. Remove and allow to cool slightly. Cut in half and serve with mustard dipping sauce.



*Recipe by Chef Kenny J. Gilbert*