

Recipe from Bechtel Victorian Mansion Inn
Carol Carlson, Innkeeper

SAUSAGE PUFF

*1 sheet frozen puff pastry, thawed
1/2 lb. (8 ounces) bulk sausage, cooked and drained of fat
1/2 cup shredded Swiss cheese (about 4 ounces)
1/2 cup cheddar cheese (about 1 ounce)
1 large portabella mushroom, cut into small pieces
1/8 tsp. black pepper
1/4 tsp. parsley
1 Tbsp. melted butter*

Preheat oven to 425 F. Grease a baking sheet.

To make filling, mix together sausage, cheeses, mushroom, and spices. Set aside.

Unfold pastry onto a lightly floured 20-inch long sheet of waxed paper. Roll into a 9-by-15-inch rectangle, using a floured rolling pin. Spread filling down center of pastry sheet. Fold pastry over filling, folding short sides in first, then fold over the two large sides, envelope style. Pinch seams closed. Place seam side down onto prepared baking sheet. Remove waxed paper. Brush with 1 tbsp. melted butter.

Bake 10 minutes at 425 F. Reduce oven temperature to 375 F, bake until golden brown, about 30 minutes more. Transfer baking sheet to wire rack to cool slightly. Cut into slices. Serves 4-6.