



## **Star-Spangled Sausage Bites**

**Prep Time:** 25 mins

**Bake Time:** 20 mins

**Cooking Level:** Easy

**Yield:** 36 sausage star bites

### **Special Equipment**

Star-shaped cookie cutter (small)

### **Main Ingredients**

1 lb sausage links

1 puff pastry, thawed

Egg wash

1 egg

1 tbsp milk or water

### **Dijon Mustard Sauce Ingredients**

1/2 cup mayonnaise or salad dressing

2 tbsp prepared yellow mustard

1 tbsp Dijon mustard

2 tbsp honey

1/2 tbsp lemon juice

### **Directions**

1. Preheat oven to 400 degrees.
2. Cut the sausage links into 36 half-inch slices.
3. Brown the meat on both sides over medium high heat.
4. Place sausage slices on cookie sheets, spaced 2-inches apart.
5. Break egg into small dish and whisk with milk or water until frothy to make egg wash.
6. Lay out thawed pastry and brush surface with egg wash.
7. Cut out 36 stars with a small star cookie cutter.
8. Place pastry stars on top of the sausage bites and secure with a toothpick.
9. Bake for 18-20 minutes, until pastries are golden brown.

### **Dijon Mustard Dipping Sauce**

Mix all Dijon Mustard Sauce ingredients into a serving bowl, stirring until color is even.