



# SAUSAGE PARMESAN PALMIERS

pairs with Spindrift Cellars Pinot Noir

## Ingredients:

- 1 box of frozen puff pastry- thaw and keep refrigerated until ready to use.
- 1.5 to 2 cups Grated parmesan cheese
- 1 package Ground Sausage
- 1 large Onion chopped
- 2 tablespoons Butter
- 1 egg mixed with a splash of water

## Directions:

1. Cook sausage in a pan until crumbly, and drained of oil
2. Slow cook onion slices in butter, until caramelized and golden.
3. On lightly floured surface open one sheet of puff pastry; then with a rolling pin gently roll out pastry in both directions.
4. First sprinkle the pastry with parmesan cheese; followed by the cooked crumbled sausage and then the caramelized onions.
5. Now roll one long side to the center and repeat on the other side, to the center.



6. Freeze roll for 10 minutes; then remove and slice (will get about 8 servings per sheet).
7. Place slices on a parchment covered baking sheet (or Silpat); brush slices with an egg wash.
8. Bake 400 degrees for 20 minutes.
9. Serve warm.