



## **CHICKS-IN-A-BLANKET**

*Serves 8*

### **INGREDIENTS**

12 oz. Pine Street Market Smoked Chicken Sausage  
1-13.2 oz. package Puff Pastry  
1/4 cup All Purpose Flour  
1 Egg  
1 tbsp Water  
½ cup your favorite Blackberry, Peach, or Raspberry Jam

### **PREPARATION**

- In a sauté pan over medium heat, pan roast sausages for 5 minutes, flipping frequently until lightly browned. Cool to room temperature.
- Preheat oven temperature to 400°F.
- Unfold the puff pastry on a lightly floured work surface. Line a baking sheet with the parchment paper that the pastry is wrapped in. Cut the sheet of puff pastry into 8 equal rectangles.
- Roll each sausage up in puff pastry. Overlap the puff pastry by about half an inch so it completely covers the sausage. Cut off any excess. Brush the seam on the roll with water to seal. Place the pastry-wrapped sausage seam side down on the parchment lined baking sheet.
- Whisk egg with 1 tablespoon of water and brush each roll with the egg wash. Score each roll lightly with 3 diagonal cuts. Bake 15-20 minutes or until lightly browned.
- Slice on the scored lines and serve with a dollop of jam. Bon Appétit!