

Adapted from *New Zealand Woman's Weekly* online.



## Sausage Roll Spirals

- 1 lb. of sausages (pork, chicken, beef or lamb)
- 1 T basil pesto
- 1 c bread crumbs
- 2 rolls of biscuit dough (Pillsbury)
- 1 egg
- 1 T water
- Salt
- Pepper
- 1/2 c parmesan

Preheat the oven to 375F. Dip your hands in a bowl of cold water and squeeze the sausage meat from the sausage skins into a bowl. Add the bread crumbs, pesto, salt and pepper to-taste and mix well. Once mixed, divide the meat into 12 pieces and roll into sausage shapes. Next roll each sausage into one of the pre-cut biscuits, starting at the top and spiraling it down the sausage to the opposite end. Place the sausages onto a greased baking sheet. Next mix the egg and water to baste each roll. Sprinkle each roll with parmesan and bake for 25-35 minutes (until the pork reaches 160F). Serve immediately and with marinara if desired.