

Make Ahead Sausage Pinwheels

Cindy Nerat - Menominee, MI
Taste of Home Grandma's Favorites

Yield: 6 1/2 dozen

*1 pound bulk pork sausage
(regular or spicy)
1/2 cup sweet red pepper,
diced
1 green onion, chopped
1 package (8 ounce) cream
cheese, cubed
2 tubes (8 ounce ea)
refrigerated crescent rolls*

Preparation Time: 30 minutes**Bake Time: 15 minutes**

Preheat the oven to 350 degrees.

In a large skillet, cook and crumble the sausage over medium-high heat until no longer pink, 5 to 7 minutes. Drain.

Add the pepper and green onion. Cook and stir for 2 minutes.

Transfer to a bowl. Cool for 10 minutes. Stir in the cream cheese until blended. Cool completely.

Unroll one can of crescent dough and separate into four rectangles. Pinch the perforations to seal. Press each rectangle to 6x4-1/2-inch. Spread each with one-third cup of filling to within 1/4-inch of the edges. Roll up jelly-roll style, starting with a short side. Pinch the seam to seal.

Roll gently to make the logs smooth. Place on a waxed paper-lined baking sheet, seam-side down. Repeat with the remaining crescent dough.

Freeze, covered, until firm, about one hour.

Cut each log into ten slices. Place on a parchment paper-lined baking sheet. Bake until golden brown, 15 to 18 minutes.

Serve warm.

Freeze Option: Freeze the pinwheels in freezer containers, separating layers with waxed paper. To use: Bake the frozen pinwheels as directed, increasing the time by 3 to 5 minutes.

Per Serving (excluding unknown items): 835 Calories; 81g Fat (85.7% calories from fat); 18g Protein; 12g Carbohydrate; 2g Dietary Fiber; 255mg Cholesterol; 689mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 Vegetable; 15 Fat.