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# Sausage and Cheese Rolls with Sage Oil

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Preparation Time: 40 minutes

Start to Finish Time: 55 minutes

**1/2 cup extra-virgin olive oil**  
**2 tablespoons fresh sage, finely chopped**  
**pinch red pepper flakes**  
**3 cloves garlic, grated**  
**Kosher salt**  
**2 links (6 ounces) sweet Italian sausage, casings removed**  
**2 pounds refrigerated pizza dough**  
**all-purpose flour (for dusting)**  
**12 ounces Monterey Jack cheese, cut into 1/4-inch cubes**  
**2 tablespoons fresh parsley, finely chopped**

Place a pizza stone on the middle oven rack. Preheat the oven to 500 degrees. Place a baking sheet on top of the pizza stone.

In a small saucepan or skillet over medium heat, warm the olive oil. Add the sage, red pepper flakes and garlic. Remove from the heat and let cool slightly. Season with salt.

Divide the sausage into sixteen small balls. Cook in a medium nonstick skillet over medium heat, stirring occasionally, until browned and cooked through, 8 to 10 minutes. Remove to a paper towel-lined plate to drain.

Divide the dough into sixteen balls (about two-inches each). Flatten and shape each into a 3-1/2-inch round on a lightly floured surface. Place one piece of cooked sausage into the center of each round. Top each with a few cubes of cheese. Very lightly brush the edges of the dough with water.

Bring the edges of the dough toward the center, lightly pleating to form a tight package. Pinch to seal. Turn the dough ball seam-side down. Using a metal skewer dipped in flour, make a hole in the center of each dough ball to create a steam vent.

Remove the hot baking sheet from the oven and carefully line with parchment paper. Place the dough balls on the baking sheet, spacing them two inches apart. Brush liberally with the sage oil.

Transfer the baking sheet to the pizza stone. Bake for 5 minutes and then rotate the pan. Bake until the rolls are golden brown, about 10 more minutes.

Remove from the oven and brush with more sage oil. Sprinkle with the parsley.

Serve immediately with the remaining sage oil for dipping.

Yield: 16 rolls

## Breads, Muffins

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*Per Serving (excluding unknown items): 2244 Calories; 211g Fat (84.0% calories from fat); 84g Protein; 6g Carbohydrate; trace Dietary Fiber; 303mg Cholesterol; 1830mg Sodium. Exchanges: 0 Grain(Starch); 11 1/2 Lean Meat; 1/2 Vegetable; 35 Fat.*