
SPICY SAUSAGE STUFFED PUFF PASTRY

17.3 oz. package puff pastry (I use Pepperidge Farm)

12 oz. hot Italian Sausage, casing removed, cooked, crumbled and drained very well

2 oz. shredded Manchego cheese (about 1/2 cup)

Allow pastry to sit out at room temperature for 40 minutes to soften. Unfold each sheet of pastry.

Preheat oven to 350°.

Spread sausage evenly over one side of both rectangles of pastry. Sprinkle cheese over sausage. Cover with wax paper and gently roll a rolling pin over sausage and cheese to press it into pastry.

Using a large knife, cut each square of pastry into 16 squares.

Place pastry squares on ungreased baking sheet. Bake at 350° for 35 minutes.

Makes 32