

Both Fintan and Thomas discover the joys of Dunnybegs' sausage rolls, created by Fergal the butcher, who doubles as the town's mayor. Sausage rolls are a staple throughout Ireland and are typically filled with pork. This recipe uses convenient frozen puff pastry. <https://www.themountaikitchen.com/irish-sausage-rolls/>

Prep time: 1 hour. **Baking time:** 30 minutes.

Irish Sausage Rolls

Makes 18

2 frozen puff pastry sheets
1 pound ground pork (or turkey for a lighter option)
1 teaspoon dried thyme
½ teaspoon dried marjoram
½ teaspoon dried basil
½ teaspoon dried rosemary
1 teaspoon dried parsley
½ teaspoon dried sage
¼ to ½ teaspoon kosher salt
⅛ teaspoon freshly cracked black pepper
1 cup panko breadcrumbs
1 garlic clove, grated
¼ teaspoon fennel seeds (optional)

1 egg, beaten
Egg wash (1 egg + 1 tablespoon water, beaten)
Mustard for serving (optional; spicy brown or Dijon is best)



Thaw puff pastry per package directions.

While pastry thaws:

Using a coffee grinder or spice grinder, grind the thyme, marjoram, basil, rosemary, parsley, sage, salt and pepper into a fine powder.

Combine breadcrumbs, ground spices, grated garlic and, if using, fennel seeds in a large mixing bowl. Whisk together, ensuring the garlic is well distributed. Add ground pork and massage together gently with your fingers. Add egg and continue to mix until meat mixture becomes a little tacky.

Divide sausage mixture into 6 equal portions. Using your hands, roll each portion into a 10-inch-long cylindrical log, about ¾ to 1 inch in diameter.

Gently unfold pastry sheets. Cut each pastry sheet into 3 strips at the seams of the fold.

Use a rolling pin, roll each strip into a 4-by-10-inch strip.

Preheat oven to 400 degrees. Line a baking sheet with parchment.

Place a sausage roll along a long edge of one of the rolled pastry strips. Brush the opposite edge with egg wash. Roll up pastry dough around the meat, so that the dough overlaps by about 1 inch. Seal pastry dough around the meat, pinching seam. Cut roll into 3 equal pieces. Brush each with egg wash and, if desired, cut three diagonal slits across the top. Place sausage rolls seam side down on prepared baking sheet, leaving 1 to 2 inches between each roll. Repeat process with remaining pork mixture and pastry. Place sausage rolls in preheated oven and bake 20 minutes. After 20 minutes, lower temperature to 350 degrees and bake until golden brown and sausage is fully cooked, about 5 to 10 minutes more. An instant-read thermometer should read 160 degrees. Cool slightly on a wire rack before serving. Serve warm or cold with your favorite mustard, if desired.

Note: Before baking, you can cut the rolls into smaller appetizer-size pieces if you wish.



The pork mixture is formed into 10-inch-long logs.



Each sausage log gets enclosed in a strip of puff pastry.



The filled rolls are placed on a parchment-lined pan and brushed with egg wash before baking.