



THE ingles TABLE

with Unicoi Preserves
Kielbasa Puffs

Shopping List

- 13.2-oz package Wewalka Puff Pastry (refrigerated case near canned biscuits)
- 14 oz package Kielbasa
- 4-oz jar Unicoi Preserves Apple Cider Pepper Spread (Deli)
- 1 Egg, large

Cooking Instructions

- 1) Preheat oven to 350 degrees.
- 2) Roast sausage in preheated oven on foil lined baking sheet for 10 minutes. Flip sausage and roast for another 10 minutes. Cool to room temperature.
- 3) Increase oven temperature to 400 degrees.
- 4) Unfold puff pastry on lightly floured work surface. Line a baking sheet with the parchment paper that the pastry is wrapped in.
- 5) Cut the sheet of puff pastry into 4 equal rectangles.
- 6) Cut sausage into 4 equal portions and roll each sausage up in puff pastry, overlapping the end by a half inch, then cut off excess pastry. Dip your finger in water and seal the seam on the roll. Place seam side down on the parchment lined baking sheet.
- 7) Whisk egg with 1 tablespoon of water and brush over each roll.
- 8) Score each roll lightly with 3 diagonal cuts. Bake on middle rack 15-20 minutes or until lightly browned.
- 9) Slice on the scored lines and serve dolloped with Unicoi Preserve Apple Cider Pepper Spread.



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