

Sausage Pasty from the kitchen of Amy Finney and Lynnette Gannon

Total Servings - 18

Serving Size - 1 sausage pasty

Suggested Wine Pairing: Rick's Red by Basalt Cellars (www.vandalsuncorked.com)

Ingredients for Sausage Pasty

- 2 pre-made packaged pie crust, room temperature (4 pie crusts)
- 2 cups Idaho potatoes, peeled, finely chopped (approximately 2 potatoes)
- ½ cup white onion, diced
- 2 Tablespoon butter, divided; use remaining ½ tablespoon to butter crust
- 1 package (16 ounce) Johnsonville Italian Ground Sausage- Mild
- Salt and pepper, to taste

Directions

STEP 1 Preheat oven to 425 degrees Fahrenheit.

STEP 2 Place pie crust on counter to take the chill off, making it easier to work with.

STEP 3 In a pot, bring water to a boil, place potatoes in and cook until crisp-tender, 3-5 minutes. Remove from heat, drain potatoes and then add back to pan with 1 tablespoon butter. Season with salt and pepper, to taste.

STEP 4 Melt ½ tablespoon butter in saucepan over medium heat. Cook onion in butter until soft and translucent. Add salt and pepper, to taste. Set aside.

STEP 5 In same saucepan, brown sausage over medium heat, breaking up mixture as it cooks. Drain excess fat.

STEP 6 Add onions and sausage to potatoes. Mix thoroughly.

STEP 7 Using a rolling pin, roll out 1 pie crust, about 2mm thick. Take a bowl (cereal-size) approximately 5½ inches in diameter and place on pie crust. Position around the pie crust to get 4, 5.5 inch rounds. Use a knife to cut around the bowl. Take remaining pie crust and form a ball, roll out to 2mm thick and cut 1 more round. Scoop ¼ cup mixture in center of each round, fold round over to resemble a half circle. Using a fork, firmly press edges together. Use a basting brush to moisten edges with water. Place on an ungreased cookie sheet.

Step 8 Repeat step #7 for the remaining pie crust.

Step 9 Bake in preheated oven for 10 minutes or until edges are golden brown. Using a knife, smear remaining ½ tablespoon of butter on top of each Pasty. Let sit for 1-2 minutes to cool, and then serve.

Note: The amount of servings will vary depending on the size of the bowl used to cut rounds.

Nutritional Data for Sausage Pasty (per serving)

- Calories 257 g
- Total fat 16.2 g
- Cholesterol 25.6 mg
- Sodium 392.9 mg
- Total carbohydrate 24.2 g
- Protein 5.6 g