



Bangers and Mash Roll Ups

1 brat sausage, cut crosswise
1 small potato mashed
1/2 tablespoon melted butter
1 tablespoon milk or cream
2 chives, snipped thin
Big pinch salt and pepper
4 triangles of Crescent Rolls, thawed
onion gravy, optional for a side

Preheat oven 375 degrees.

Brown the sausage on all sides in a large skillet - until mostly cooked through. Set aside to cool slightly.

To the mashed potato add butter, milk, chives, salt and pepper and remash to combine.

Unroll Crescent Roll, flour and roll out gently with rolling pin to smooth perforations to connect 2 triangles to make one square. You will need 4 triangles to wind up with 2 squares.

Spread mash over dough, top with cooked sausage and additional mash.

Roll dough - pinch together to seal and trim off any excess.

Place on a greased baking sheet - seam side down.

Bake for 20 minutes - until the pastry is golden and crispy on all sides and the meat has cooked through.

Serve with a side of Onion Gravy.