

Patrick's Moms Stuffing

1 lb pork sausage	thyme	Soya Sauce - 2 to 4 dashes
1 lb bacon	5 green. onions - chopped	pinch of dill
1 onion - chopped	1 green pepper - chopped	1 box of stove-top stuffing
garlic - minced	1 red pepper - chopped	1 - 3 cups bread crumbs (coarse)

Directions:

1. Fry bacon & sausage meat together
2. In another frying pan in oil, cook the onions, garlic, green onions & peppers, dill, thyme & soya sauce.
3. Make stove top stuffing according to directions.
Mix all together & add extra bread crumbs to mixture. Mixture should be moist.
4. Place into greased casserole dish.
5. Cook at 350° for about 30 minutes.
6. This freezes very well.



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Sausage Rolls

1 pkg frozen puff pastry (Note: There are 2 packs per box Pepperidge Farm Puff Pastry)	flour for rolling
1 pack (1lb) frozen or fresh sausage meat	milk or egg for glazing (optional)

Directions:

Pastry is already in a rectangular shape, roll out, keeping the rectangular shape until approximately 9 x 12 inches. Cut this in half lengthwise.

Take sausage meat with floured hands, divide in half and roll until the length of the pastry. Place on center of pastry. Repeat a second time. With water, wet all around pastry (not too wet, just to seal)

Wrap pastry over sausage meat & seal pastry edges with prongs of a fork. Cut into 12 equal pieces (24 in all) & place on cookie sheet. Cook at 305° degrees for 8-10 minutes until golden & puffed. Eat hot or cold.



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