
Bacon Roll-Ups (Hot)

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Party Recipes from the Charleston Junior League - 1993

These are great to make ahead and store in the freezer. Pack them in lots of twelve in Ziploc bags. Pull out as needed and bake.

1/4 cup (1/2 stick) butter or margarine

1/2 cup water

1 1/2 cups herb stuffing mix

1 egg, slightly beaten

1/4 pound hot sausage

2/3 pound bacon

wooden toothpicks

Place the butter and water in a medium-size saucepan. Heat over low heat until the butter has melted. (Or place the butter and water in a large bowl and melt the butter in a microwave oven.)

Remove the pan from the heat and stir in the stuffing mix. Add the egg and sausage and blend thoroughly.

Chill the mixture for at least two hours, to make it easier to handle.

Preheat the oven to 375 degrees.

Shape the sausage mixture into small oblongs about the size of an unshelled pecan. Cut the bacon slices into thirds. Wrap a piece of bacon around each sausage oblong and secure with a toothpick.

Place the roll-ups on a baking pan with a rack and bake for 25 minutes, turning after 15 minutes. Drain on paper toweling and serve hot.

(After rolling the sausage oblongs with bacon, they can be frozen by placing them individually on a baking sheet. Place the baking sheet in the freezer until the oblongs are fully frozen. Bag the individually frozen oblongs in Ziploc bags in groups of ten.) (When serving the frozen roll-ups, bake them in a 375 degree oven for a total of 35 minutes.)

Yield: 10 to 12 servings

Appetizers

Per Serving (excluding unknown items): 2283 Calories; 178g Fat (71.1% calories from fat); 105g Protein; 58g Carbohydrate; 4g Dietary Fiber; 529mg Cholesterol; 6150mg Sodium. Exchanges: 3 1/2 Grain(Starch); 13 Lean Meat; 27 Fat.