

Festive Sausage Cups

*Gail Watkins - South Bend, IN
Taste of Home Prize-Winning Recipes*

Yield: 4 dozen

*1 nine-inch double crust pie pastry
1 pound bulk hot pork sausage
6 green onions, chopped
1 tablespoon butter
1/2 cup canned mushrooms, chopped
1/4 cup stuffed olives, thinly sliced
3/4 teaspoon salt
1/4 teaspoon pepper
1/4 cup all-purpose flour
2 cups heavy whipping cream
1 cup (4 ounces) Swiss cheese,
shredded
chopped stuffed olives (for garnish)*

Preheat the oven to 400 degrees.

On a lightly floured surface, roll the pastry to 1/8-inch thickness. Cut with a 2-1/2-inch round cookie cutter. Press onto the bottom and up the sides of greased miniature muffin cups.

Bake for 6 to 8 minutes or until lightly browned. Remove from the pans to cool on wire racks.

Reduce the oven heat to 350 degrees.

In a skillet, brown the sausage. Drain well and set aside.

In the same skillet, saute' the onions in butter until tender. Add the mushrooms, sliced olives, salt and pepper. Sprinkle with flour. Add the cream. Bring to a boil, stirring constantly. Stir in the sausage. Reduce the heat and simmer until thickened, about 5 to 10 minutes, stirring constantly. Spoon into the pastry cups. Sprinkle with cheese. Place on ungreased baking sheets.

Bake for 10 minutes or until the cheese is melted.

Garnish with chopped olives. Serve hot.

Per Serving (excluding unknown items): 2331 Calories; 219g Fat (83.2% calories from fat); 48g Protein; 52g Carbohydrate; 5g Dietary Fiber; 788mg Cholesterol; 2519mg Sodium. Exchanges: 1 1/2 Grain(Starch); 4 Lean Meat; 2 Vegetable; 1 1/2 Non-Fat Milk; 41 Fat.