

Sweet Sausage Rolls

Kathleen Gaffney

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*2 cans (8 ounce) crescent
roll dough
48 cocktail smoked
sausage
1 cup butter or margarine,
melted
1 cup chopped pecans
1/3 cup honey
1/3 cup brown sugar*

Preheat the oven to 400 degrees.

Unroll the crescent dough and separate into triangles. Cut each triangle piece of dough lengthwise into three triangles.

Place a sausage on a long end of a triangle. Roll up tightly and set aside. Repeat with all of the sausages.

In a 9x13-inch baking dish, combine the melted butter, pecans, honey and brown sugar.

Arrange the rolls seam side down in the baking dish.

Bake for 15 to 20 minutes until golden brown.

Per Serving (excluding unknown items): 2940 Calories; 264g Fat (77.6% calories from fat); 11g Protein; 161g Carbohydrate; 9g Dietary Fiber; 497mg Cholesterol; 1898mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 52 1/2 Fat; 9 Other Carbohydrates.