Sausage in Pastry

Philadelphia Cream Cheese Favorite Recipes (1988) 1988 Kraft Inc.

Yield: 40 appetizers

1 package (8 ounce) cream cheese, softened

1 cup margarine

2 cups flour

1 pound smoked sausage, cut into

1/2-inch pieces

Combine the cream cheese and margarine, mixing at medium speed with an electric mixer until well blended. Add the flour. Mix well. Shape into a ball. Chill.

Divide the pastry in half. On a lightly floured surface, roll each pastry half to a 12x15-inch rectangle. Cut into three-inch squares.

Place a sausage piece in the center of each pastry square. Bring the edges together, pressing to seal. Place on a cookie sheet.

Bake at 400 degrees for 20 minutes.

Serve with a hot mustard sauce.

Per Serving (excluding unknown items): 4869 Calories; 403g Fat (74.4% calories from fat); 106g Protein; 205g Carbohydrate; 7g Dietary Fiber; 577mg Cholesterol; 7113mg Sodium. Exchanges: 12 1/2 Grain(Starch); 10 1/2 Lean Meat; 73 1/2 Fat.

Appetizers

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Calories (kcal):	4869	Vitamin B6 (mg):	1.0mg
% Calories from Fat:	74.4%	Vitamin B12 (mcg):	8.0mcg
% Calories from Carbohydrates:	16.9%	Thiamin B1 (mg):	3.1mg
% Calories from Protein:	8.7%	Riboflavin B2 (mg):	2.5mg
Total Fat (g):	403g	Folacin (mcg):	107mcg
Saturated Fat (g):	131g	Niacin (mg): Caffeine (mg): Alcohol (kcal):	30mg
Monounsaturated Fat (g):	175g		0mg
	•		0
Polyunsaturated Fat (g):	73g		

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od Exchanges
n (Starch): 12 1/2
n Meat: 10 1/2
etable: 0 t: 0
-Fat Milk:
73 1/2
er Carbohydrates: 0
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Nutrition Facts

Amount Per Serving			
Calories 4869	Calories from Fat: 3624		
	% Daily Values*		
Total Fat 403g Saturated Fat 131g Cholesterol 577mg Sodium 7113mg Total Carbohydrates 205g Dietary Fiber 7g Protein 106g	620% 656% 192% 296% 68% 29%		
Vitamin A Vitamin C Calcium Iron	228% 144% 34% 116%		

^{*} Percent Daily Values are based on a 2000 calorie diet.