

# Puff Pastry Sausage



## Ingredients:

1 pkgs all beef sausage franks

1 pkgs puff pastry

1 can Rotel

1/8 cup chopped onions

Peanut oil

All-purpose flour

Deep Fryer or deep pan

## Directions:

Heat your peanut oil to 350.

Roll out one piece of puff pastry on a cutting board. Rub a small amount of flour on the sausage and place it on the pastry. Add some Rotel and chopped onions.

Roll the pastry around the sausage and make sure there are no holes in the pastry.

Carefully place the rolled sausage in the peanut oil and deep fry for 4-5 minutes MAX.

Remove the sausage with tongs and place on a rack to drain off excess oil.

Serve with Chipotle' dipping sauce.