

Mr's Borg's Traditional Home Style Sausage Rolls

Ingredients

500gms lean mince beef
500gms sausage mince
2 onions finely chopped or grated
2 eggs
2 cloves of garlic crushed
½ teaspoon mixed herbs
1 tablespoon barbecue sauce
3 teaspoons Worcestershire sauce
½ cup breadcrumbs
3 tablespoons finely chopped fresh parsley
Salt and pepper to taste
3 puff pastry sheets (we used 8 for the above quantities)

Makes a whole stack (we didn't count them).

Cooking method

1. Preheat oven to moderate temperature of 180°C. Lightly grease baking tray.
2. In a bowl, combine sausage and beef mince, onions, 1 egg, garlic, sauces, parsley, breadcrumbs, mixed herbs and some salt and pepper. Mix well.
3. Take out pastry sheet allow to thaw, cut sheet in half and brush lightly with remainder of beaten egg. Using a teaspoon, spoon a portion of mince mixture down the middle of the pastry strip.
4. Roll the pastry over the mixture and press the edges to seal, leaving the ends open. With a sharp knife. Cut the sausage rolls in to half or 4, then place on the oven trays seam side down. Brush with egg and lightly score the tops diagonally with sharp knife.
5. Place in a very hot oven over 230°C for 25-30 minutes or until golden brown. Serve with your favourite sauce.