

Savory Sausage Stars

Ingredients

- 1 box of puff pastry
- 1 lb ground sausage
- 1 medium sweet onion
- 1 TBS olive oil
- 1/2 cup finely shredded parmesan cheese
- Star cookie cutter

Directions

1. Dice onion and saute over medium/low heat for about 30 minutes to caramelize the onion (If you are short on time, you can cook over higher heat for a shorter amount of time).
2. Add sausage to the same skillet with onion and brown until cooked through.
3. Thaw puff pastry dough according to package instructions. Use cookie cutter to cut out stars- I made 16 medium size stars with two sheets of parchment paper. (I used a small cookie cutter to make small stars with the extra dough)
4. Line a baking sheet with parchment paper and preheat over to 400 degrees. Place small amount of sausage and onion on top of one star. Sprinkle generously with parmesan cheese. Top with another star, and use a fork to crimp edges together.
5. Bake on 400 for about 12 minutes.
6. Enjoy!

MADE WITH LOVE

by Teresa Forehand