

Crescent Sausage Rolls

- 1 lb bulk pork sausage
- 1 garlic clove, minced
- 2 tablespoons chives, snipped
- 1/2 teaspoon dried basil
- 1 egg, lightly beaten (or egg substitute)
- 1 (8 ounce) package refrigerated crescent dinner rolls
- 1/2 cup sharp cheddar cheese
- sesame seeds (optional)

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Brown the sausage and garlic, drain well.
3. Stir the snipped chives, basil and cheddar cheese into the drained sausage.
4. Line a cookie sheet with parchment paper and separate the crescent rolls into 4 rectangles.
5. Lightly roll the crescent rolls out, sealing at the perforations.
6. Brush each lightly with a portion of the beaten egg, top with sausage mixture and roll up from a long side.
7. If necessary, pinch seams to seal, brush with remaining egg, sprinkle with sesame seeds if desired and bake for 15 to 20 minutes.