

# Corn Bread Sausage Wraps



PREPARATION TIME  
10 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
lemonade



Instead of tossing that extra bit of shredded Cheddar cheese, use it to add flavor to these little sausage wraps. Sprinkle some cheese on each strip before wrapping around the cocktail sausages.

## SHOPPING LIST

- corn bread twists
- turkey cocktail sausages

## ON HAND

- mayonnaise • honey
- prepared mustard

# Corn Bread Sausage Wraps

## INGREDIENTS

- 1 (8-count) can corn bread twists
- 32 smoked turkey cocktail sausages
- 1/4 cup prepared mustard
- 1/4 cup mayonnaise
- 1 tablespoon honey

SERVES 6

COOK'N  
*Express*

- Save cleanup time with parchment paper or foil. Simply line the baking sheet, then spray lightly with vegetable cooking spray. Bake sausage wraps as directed.

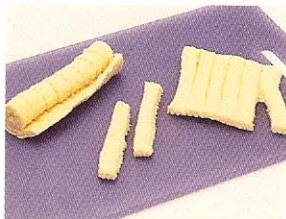
## Make Ahead

The dipping sauce can be made up to 1 day ahead; cover with plastic wrap and refrigerate.

## VARIATION

*Serve this appetizer with a variety of sauces, such as chutney or spicy chili sauce.*

**1** Preheat oven to 375°F. Unroll corn bread twist dough and separate into 16 strips. Grease a large baking sheet.



**2** Cut each dough strip into halves. Wrap 1 dough strip around each sausage. Place on prepared baking sheet. Bake until golden brown, about 10 minutes.

**3** Meanwhile, combine mustard and mayonnaise in a small bowl; mix well. Stir in honey.



**4** Place a small serving bowl in center of a serving platter; fill with sauce. Arrange cocktail sausages around bowl.