

Yam/Sausage Bundle

The recipe above serves 3-4 as an entrée. For a finger food buffet or tailgating, multiply the recipe to get the number of servings desired.

Ingredients:

1 cup cooked mashed yams
1/8 teaspoon ground cinnamon
1/16 teaspoon ground nutmeg
4 ounces pork sausage or bratwurst
4 ounces cheese of your choice
1 8 ounce tube of 8 crescent rolls

Directions:

Heat oven to 375 degrees.

Cook a medium yam (sweet potato) by baking in oven, microwave or boiling in water. Measure 1 cup of peeled, mashed, cooked yam and add the next two ingredients and mix.

In a small skillet, using medium heat, crumble the sausage or bratwurst and brown until done, stirring frequently.

Roll crescent rolls onto a cookie sheet and separate into 4 rectangles and press the diagonal seams together. Place about 2 tablespoons of mashed yams in the center of each, shaping them into a rectangle about half the size of the dough. Top with 2 tablespoons of browned sausage and then top with 1 ounce (2 tablespoons) of cheese.

To make the bundle, bring the long sides of the rectangle toward the center and press on the sides, then bring the other two sides toward the center and press to seal. The center will be open exposing some of the cheese.

Place bundles on cookie sheet in heated oven for about 15 minutes. Remove and let stand for 5 minutes. Cut in half diagonally. Serve warm to hot.

Can be frozen or refrigerated.