

# Hot Sausage Pinwheels

*I've been making these for so long I don't remember where the recipe came from!*



*A family favorite since the 1960's.*

1 pound pork sausage, NOT lean

1 dash cayenne

2 cups Bisquick® baking mix

2 tablespoons margarine, softened

Milk

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

**Servings: 12**

*I used to be able to make these in my sleep as they were my go-to appetizer for many years. These are really tasty and if your crowd is hungry they'll disappear in a flash. In years gone by I used to keep one or more of these rolls in the freezer at all times, just in case I might need them. It is necessary to use good-old fatty sausage for this dish in order to make the crust tender. Brands like Jimmy Dean don't contain enough fat to make the bread part crispy and flaky enough.*

1. Important: allow sausage to warm to room temperature, then blend in cayenne. Mix Bisquick with butter, then add milk according to biscuit directions on the box. On a floured surface, roll dough to a rectangle measuring 12" x 18". With your fingers, spread sausage on the dough, leaving a dough edge around it. Starting from one of the short sides, roll dough like a jelly roll. Seal edge with water and press lightly to seal well. Press doughy ends in a little and seal as best you can.
2. Wrap the rolls in waxed paper, then in foil, seal well, and place on a flat surface in the freezer. Once frozen place in a plastic bag to seal.
3. Preheat oven to 375°. Remove about 10 minutes before you need to slice them. Slice in 1/3 inch slices and place on baking sheet and bake for 15 minutes, or until golden brown.

Yield: 4 dozen

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Per Serving (excluding unknown items): 255 Calories; 20g Fat (70.3% calories from fat); 6g Protein; 13g Carbohydrate; 1g Dietary Fiber; 26mg Cholesterol; 508mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 3 1/2 Fat.