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RED HEAD SAUSAGE RINGS

Ingredients:

Dough:

2-1/2 C Unbleached All-Purpose Flour (sifted)

2-1/4 t Baking Powder

1/2 T Salt

2-1/2 T Butter (Unsalted)

1 C Chilled Buttermilk

Sausage Filling:

1 Lb Package Ground Sausage

1 T Red Head Rub & All-Purpose Seasoning

Directions:

Preheat oven to 475 degrees (F). Thoroughly mix Red Head Rub into sausage and set aside in refrigerator. After sifting flour into a large bowl, whisk in baking powder and salt. Cut butter into small cubes and add to flour mixture, working into mixture until pieces are roughly pea-sized and evenly-distributed. Make a well in the center of the flour mixture and pour in buttermilk. Stir with large spoon until dough forms. Turn out onto floured surface and knead 8-10 times. Do not over-knead!

Roll dough into a rectangle shape (roughly 6" x 12"), maintaining an even thickness of around 3/8" to 1/2". Spread sausage on top of the rolled dough until it forms an even layer. Roll evenly, lengthwise, into a "log." Place in freezer for 15-20 minutes to make dough easy to slice into 1/2" rings/pinwheels. Place rings on baking sheet - not quite touching - and bake 16 minutes or until golden brown on top. Check often for doneness and to make certain the bottoms aren't burning.

Note:

Don't let sausage sit at room temperature while making dough as cold sausage is easier to work with.

Yield:

Approximately 24 servings