

Wyszynski's Kielbasa Puffs



Total Time: 0:38 Prep: 0:25 Cook: 0:13

Ingredients

- **1 LB. (16 OZ) Wyszynski's Smoked Polska Kielbasa**
- **1 tube refrigerated crescent rolls**
- **2 tbsp. spicy brown mustard**

Directions

- 1. Preheat oven to 375° F. Pat kielbasa dry with paper towels. Cut kielbasa crosswise into 3/4-inch-thick rounds; cut each round crosswise in half.**
- 2. Unroll half of dough (4 triangles) from tube of crescent rolls but do not separate triangles; place on work surface.**
- 3. Pinch 2 triangles together along perforations to make 6" by 3 1/2" rectangle. Repeat to make another rectangle; cut rectangles apart. Spread rectangles with half of mustard. Cut each rectangle crosswise in half, then cut each half crosswise into six 1/2-inch-wide strips to make 24 strips in all.**
- 4. Loosely wrap mustard side of a dough strip around piece of kielbasa; pinch to seal. Place wrapped kielbasa on ungreased large cookie sheet. Repeat, placing pieces about 1 inch apart on cookie sheet.**
- 5. Bake 13 to 15 minutes or until puffs are browned. Meanwhile, repeat with remaining half of crescent dough, mustard, and kielbasa.**
- 6. When puffs are done, with spatula, transfer to warm platter. Serve warm.**

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