

// CAJUN SAUSAGE PUFFS

PENDLETON
WHISKY



INGREDIENTS

- 1 package all-butter puff pastry
- Flour
- 8 hot-dog-size, fully-cooked smoked andouille chicken sausages
- 1 large egg
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon paprika
- 1 teaspoon black pepper
- 2 teaspoons salt
- 2 tbsp. Pendleton® Original
- 1 cup Creole or grainy Dijon mustard
- 2 teaspoons Worcestershire

DIRECTIONS

1. Unfold pastry, lightly dust both sides with flour, then Cajun spice mix and place on a floured surface. With a knife or pizza wheel, cut pastry crosswise into 16 (1/2-inch-wide) strips. Start spiraling a pastry strip around a sausage, without overlapping the pastry. When you come to the end of the first strip, start a second (press ends together) and continue wrapping until sausage is covered. Wrap remaining sausages.
2. Evenly space sausages on a parchment-lined baking sheet. Refrigerate 2 hours (or up to 2 days, covered) before baking.
3. Heat oven to 375 degrees F.
4. Brush pastries with egg mixture. Bake until puffed and golden, 20 to 23 minutes. Cool 5 minutes. Using a serrated knife, cut each pastry into thirds and skewer with a toothpick. Serve with Whiskey mustard for dipping.
5. Pendleton® Original Mustard Sauce: Heat Pendleton® Original in a small saucepan over medium heat until warm. Carefully ignite it. When the alcohol is burned off (i.e., the flame goes out), pour into a small bowl. Stir in mustard, Worcestershire and honey. (Can be made several hours ahead and kept at room temperature.)

// SAGED IT


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INGREDIENTS

- 2oz Pendleton® Original
- .75oz lemon juice
- .50oz simple syrup
- 2 sage leaves

DIRECTIONS

1. In a mixing tin combine all ingredients.
2. Add ice.
3. Shake hard for 10 seconds.
4. Double strain into iced rocks glass.
5. Garnish w sage sprig (before you put sage in clap with hands first).