

Mrs. Devenish's Sausage Rolls

Mrs. D.'s wartime recipe used a shortcrust pastry that was low in precious rationed fats, and so was a bit... heavy.

I suggest you use your favorite shortcrust (pie) pastry recipe, or even cheat with some of those ready-made refrigerated pie crusts, if you must, although Mrs. D. would *not* approve, and think you incredibly lazy.

*If you would like to make nice modern sausage rolls, buy frozen Pepperidge Farm puff pastry, and make the recipe for "sausage bites" that is on their website. They can call them whatever they like, but I know a sausage roll when I see one.

8 oz. shortcrust pastry

8 oz sausage meat (get the best you can. That's important.), divided in half.

A little bit of milk.

Preheat oven to 400 degrees.

Roll out pastry, and cut into strips that are about 5" wide and 12 inches long. Moisten the edges with water (so the pastry will stick).

Roll each of the two lumps of sausage into a sausage shape that's slightly shorter than the pastry strips.

Put sausage meat in middle of each pastry strip.

Roll the pastry around the sausage and press to seal,

Cut each strip into 6-7 individual rolls.

Slash the top of each roll at least once.

Brush with milk (use your fingers. That's what the Brits did. No fancy pastrybrushes for them!)

Bake for 20 minutes or until puffed and golden.

Delicious hot or cold.