



Mummy Wraps (pastry wrapped mini sausages with homemade ketchup)

Makes 30 sausage bites

Ingredients

For Sausage Bites:

- about 30 mini cocktail sausages, about 12 oz.
- 2 sheets prepared puff pastry

For Ketchup (makes 3 cups)

- 1 tablespoon extra-virgin olive oil
- 1 medium onion, sliced into half moons
- 2 garlic cloves, chopped (about 1 tablespoon)
- One 1-inch piece of ginger, peeled and chopped
- 1/2 teaspoon crushed red pepper flakes
- 1/4 teaspoon ground allspice
- 2 tablespoons tomato paste
- 1 (28-ounce) can whole tomatoes in juice
- 2 to 5 tablespoons brown sugar, depending on how sweet you like your ketchup
- 1/4 cup apple cider vinegar
- Salt and fresh ground black pepper



Directions

For Sausage Bites:

1. Preheat oven to 400°F.
2. Place pastry sheets flour dusted side down (1 rectangular section at a time) on a cutting board and slice lengthwise into 1/4-inch-wide strips, about 3 times as long as cocktail weenies. (Note: A pizza cutter works well for this step.) Re-freeze any unused pastry sheets.
3. One at a time, place a weenie at a slight diagonal over the end of one of the strips and roll up, making sure edges of pastry strip slightly overlaps itself while rolling up. (Tip: Puff pastry may be slightly stretched for larger weenies.) Place about 1 inch apart on a baking sheet and bake for 13-17 minutes, or until pastry is golden and puffed. (Sausages will brown nicely in oven as well.) Remove from oven and transfer sausage appetizers with a spatula to a serving tray.
4. Remove Ketchup from refrigerator and serve with Mummy Wraps!

For the Ketchup:

1. Heat oil over medium heat then add onions and cook until they are softened, sweet and lightly browned, about 8 minutes. Add the garlic, ginger, red pepper flakes and allspice then cook, stirring often, for 2 minutes.
2. Add the tomato paste and cook, stirring often, until it turns from red to a burnt orange color, about 2 minutes.
3. Add the can of tomatoes with juice, 2 tablespoons brown sugar, cider vinegar, a generous pinch of salt, and a few grinds of black pepper. Stir, and then taste to check and see if you need to add more sugar (we usually end up adding a total of 3 to 4 tablespoons).
4. Bring to a simmer, reduce the heat slightly and cook at a low simmer, stirring occasionally, until thickened and shiny, about 20 minutes. Taste then adjust with more sugar, salt or pepper.
5. Blend until smooth, let cool to room temperature then refrigerate up to one month.

