

Sausage & Mushroom Strudel

Author: Jodi Hoffmann
Category: Hors d'oeuvre
Servings: 28
Preparation Time: 25 min
Cooking Time: 12 min

A note before you start:

Generally when I think of strudels, I think they're sweet. This one is savory, and while there are a lot of steps, it's worth it!

Ingredients for the filling:

1 tube of refrigerated Pillsbury Crescent Dough Sheet
1 lb of Italian Sausage Links (your choice of sweet or hot or a combo of the two)
3 8oz packages of sliced mushrooms (of your choice) I used 2 shiitake & 1 button
3 cups of grated Jarlsberg cheese
1 8oz package of frozen spinach, thawed, with excess water squeezed out
½ cup of diced vidalia onion
3 TBSP of unsalted butter - divided
2 TBSP olive oil
2 TBSP Dijon mustard
½ tsp of salt
¼ tsp of pepper
Flour for dusting

Ingredients for the butter topping:

1 TBSP of unsalted butter
¼ tsp of garlic powder
¼ tsp of onion powder
¼ tsp of Lawry's seasoned salt
½ tsp dried thyme

Step 1: Preheat the oven to 375 degrees. Remove the sausage from its casings.

Step 2: In a large saute pan, heat 1½ tsp of olive oil and 1 TBSP of butter on medium heat. When butter has melted, add the diced onion, and spinach & cook until the onion is translucent (approx 4 minutes). Season with salt & pepper. Remove and set aside.

Step 3: Add 1 TBSP of olive oil & 1 TBSP of butter to the saute pan and when the butter has melted, add the mushrooms. Cook until the mushrooms release their juices and the liquid evaporates. Remove from the pan and set aside on a separate plate.

Step 4: Add the remaining olive oil and butter to the saute pan and when the butter has melted, add the sausage and crumble it as it cooks.

Step 5: Place the mushrooms and sausage in a bowl of a Cuisinart mixer fitted with a steel blade and pulse the mixture until it's finely chopped, but not mushy!

Step 6: Lightly flour a work surface and unroll the Crescent Dough sheet. Dust the top with additional flour. Roll out the dough until you have roughly an 11"x14" piece. Spread the mustard over the top of the dough, and sprinkle with 1 cup of shredded cheese.

Step 7: Spread the spinach & onion mixture along the wider side in a thin layer. Top it with 1 cup of shredded cheese. Next, do the same with the sausage & mushroom mixture and top it with the remaining cheese.

Step 8: Carefully begin to roll up the dough. Place it on a parchment or foil lined sheet pan and bake it for 7 minutes.

Step 9: While it's baking, place 1 TBSP of butter in a ramekin and melt in the microwave. Add the topping spices.

Step 10: After 7 minutes of baking, remove the pan from the oven and brush on the butter topping. Place back in the oven and bake for an additional 3-5 minutes (until the dough is golden brown). Remove from the oven and let it rest 5 minutes before slicing it into 1/2" individual servings.

Buon Appetito!



Crafting A Blissful Bungalow, LLC
Jodi.Hoffmann@craftingablissfulbungalow.com