



Savory Sausage Pastry Bites

A Happy Little Accident

I first made these for my grandson Leo. He was having a bad day. I wanted to cheer him up with a snack.

I had some puff pastry and hot dogs in the fridge. I thought, why not put them together? The smell from the oven brought him running. His smile was everything. Sometimes the best recipes are simple surprises.

Let's Get Our Hands Dirty

First, we brown those hot dogs. It gives them a nice, tasty skin. You will hear a happy sizzle in the pan.

Then we roll out our pastry. It feels like a soft blanket. We tuck the hot

dog and cheese inside. Sealing the edges is like closing a letter. Make sure it's a tight hug so the cheese doesn't escape.

The Magic Touch

That egg wash is our secret. It makes the pastry shiny and golden. It's the difference between good and great.

But the real magic is the butter bath. Mixing melted butter with garlic and parsley makes your kitchen smell amazing. We brush it on at the end. This matters because it adds so much flavor right where you can taste it.

A Fun Fact for You

Fun fact: Puff pastry puffs up because of all the little layers of butter inside. When it gets hot, the butter steams and pushes the layers apart. It's like a delicious science experiment in your oven.

I still laugh at that. I told Leo the pastry was having a hot air balloon race. He watched through the oven window the whole time.

Why This All Matters

Cooking like this is more than just making food. It is about making memories. It is a way to show someone you care without using big words.

It also teaches us to be brave. You can try new things with what you have. You might create a new family favorite. What is your favorite food memory? I would love to hear it.

Your Turn in the Kitchen

These bites are perfect for sharing. Do you like to eat them plain or with a dip? My Leo loves them with ketchup.

You can even make them your own. Try using a different cheese next time. Or add a little sprinkle of paprika for color. What is your favorite dipping sauce? Tell me all about it.



Savory Sausage Pastry Bites

Ingredients:

Ingredient	Amount	Notes
Vegetable oil	1 tablespoon	
Hot dogs	4 large	
Puff pastry sheets	2 (10-inch) sheets thawed and divided in half	
White cheddar cheese	1 cup	shredded
Egg white	1 large	beaten for egg wash
Butter	1/4 cup	melted
Garlic salt	1/2 teaspoon	
Parsley	1 tablespoon	chopped
Kosher salt	to taste	



Savory Sausage Pastry Bites

My Cozy Sausage Pastry Bites

I have always loved a good hot dog. My grandson calls these “fancy dogs.” I think that is just perfect. They are buttery, cheesy, and so much fun to eat. We make them on movie nights. The whole house smells like a warm bakery.

See also [Easy Watermelon Vodka Cocktail with Lime](#)

Let me show you how we make them. It is easier than you think. You just wrap up a hot dog in a pastry blanket. Then you add a little magic with garlic butter. I still laugh at how quickly they disappear from the plate.

- **Step 1:** First, get your oven nice and hot. Set it to 400°F. Now, let's give our hot dogs a little color. Heat some oil in a pan. Cook them until they get a few brown spots. (A hard-learned tip: pat them dry first so they don't splatter!) Doesn't that sizzle sound wonderful?
- **Step 2:** Unfold your puff pastry sheets. I always let mine sit out for a few minutes. It makes them easier to work with. Sprinkle a good handful of cheese on each piece. Then place a hot dog right on top. The cheese will melt into everything.
- **Step 3:** Now, we make the little pockets. Dab a bit of water on the pastry edges. This is like the glue that holds it all together. Fold the pastry over the hot dog and press the edges. Make sure that seam is sealed tight. No cheese escapes on my watch!
- **Step 4:** Give each pastry a brush with the egg wash. This makes them turn a beautiful golden brown. Place them on a baking sheet, seam-side down. Into the oven they go! **What's your favorite cozy movie to watch with a snack like this? Share below!**
Bake them for about 20 minutes.

- **Step 5:** While they bake, mix the melted butter, garlic salt, and parsley. Oh, that smell is amazing. When the pastries are golden, pull them out. Brush this garlic butter all over them. Pop them back in for five more minutes. That final bake makes them extra delicious.

Cook Time: 25-30 minutes

Total Time: 40 minutes

Yield: 4 servings

Category: Dinner, Snack

Three Fun Twists to Try

This recipe is wonderful as it is. But it is also a great starting point for fun experiments. You can change it up depending on what you have in the fridge. My grandson loves to help me come up with new ideas.

See also Beefy Tater Tot Veggie Bake Without Canned Soup

Here are three of our favorite twists. They are all so simple and tasty.

- **Pizza Pockets:** Use mozzarella cheese. Add a spoonful of pizza sauce before you wrap them up.
- **Everything Bagel Style:** Skip the garlic butter. Brush with egg wash and sprinkle with everything bagel seasoning.
- **Breakfast Sausage Bites:** Use small breakfast sausages. Mix a little maple syrup into the butter glaze. So good!

Which one would you try first? Comment below!

The Perfect Plate

These pastry bites are a meal all by themselves. But I love to make a little plate for everyone. It feels more special that way. A simple side can make it a real feast.

For sides, I often serve them with a small green salad. Some crispy potato wedges are also a big hit. For dipping, we love honey mustard or a simple ketchup.

What to drink? A cold glass of apple cider is perfect for everyone. For the grown-ups, a crisp lager beer goes wonderfully. It cuts through the richness of the pastry. **Which would you choose tonight?**



Savory Sausage Pastry Bites

Keeping Your Savory Bites Tasty Later

Let's talk about keeping these pastry bites delicious. They are best served warm and fresh from the oven. But you can save them for later.

Let them cool completely first. Then, pop them in a sealed container. They will stay good in the fridge for about three days. You can also freeze them for a month.

I once reheated one straight from the freezer. The middle was still cold! Now I always thaw them in the fridge first. Then I warm them in the oven to keep the pastry crisp.

Making a big batch saves you time on a busy day. This matters because a ready-made snack can turn a grumpy day into a good one. **Have you ever tried storing it this way? Share below!**

Fixing Little Kitchen Hiccups

Sometimes, our cooking has little problems. Do not worry. They are easy to fix. I remember when my pastry would not stay closed.

The secret is that water on the edges. It acts like a glue. If your cheese leaks out, try using a little less next time. If the pastry is not golden, your oven might be too cool.

An oven thermometer helps a lot. Fixing these small things builds your confidence. You learn that mistakes are just lessons. Getting a golden, flaky crust also makes the flavor so much better.

Fun fact: Puff pastry puffs up because of all the thin layers of butter

inside! **Which of these problems have you run into before?**

See also Fluffy Sourdough Hot Dog Rolls

Your Quick Questions, Answered

Q: Can I make this gluten-free? A: Yes! Just use gluten-free puff pastry sheets from the store.

Q: Can I make them ahead of time? A: You can assemble them the night before. Keep them covered in the fridge.

Q: What if I don't have cheddar? A: Any cheese you like will work. Mozzarella is a great, melty choice.

Q: Can I make a smaller batch? A: Of course. Just cut one pastry sheet and one hot dog in half.

Q: Any other fun tips? A: Try brushing them with everything bagel seasoning for extra crunch. **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these savory bites. They always remind me of my grandkids after school. Their happy faces make my day.

I would love to see your creations. Sharing food is a way of sharing joy. **Have you tried this recipe? Tag us on Pinterest!** You can find me at TheCozyNookCooking.

Happy cooking!

—Elowen Thorn.

You need to try !

Savory Sausage Pastry Bites



Savorydiscovery.com

Savory Sausage Pastry Bites





Savory Sausage Pastry Bites | 16

[Print Recipe](#)

Savory Sausage Pastry Bites

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



Savory Sausage Pastry Bites | 20

Courses: [Dinner Main Course](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **25 minutes**

Rest time:

Total time: **40 minutes**

Servings: **4 servings**

Calories: **985 kcal**

Best Season: Summer

Description

These savory bites feature juicy hot dogs and melted cheddar cheese

wrapped in flaky puff pastry, finished with a garlic butter glaze.

Ingredients

- 1 tablespoon vegetable oil
- 4 large hot dogs
- 2 (10-inch) puff pastry sheets, thawed and divided in half
- 1 cup white cheddar cheese, shredded
- 1 large egg white, beaten for egg wash
- 1/4 cup butter, melted
- 1/2 teaspoon garlic salt
- 1 tablespoon parsley, chopped
- Kosher salt, to taste

Instructions

1. Preheat oven to 400°F.
2. Heat up the oil in a large skillet over medium-high heat, and sear the hot dogs until brown on all sides (3-4 minutes). (You can microwave in a pinch.)
3. Divide the puff pastry sheets in half, creating four sheets. Top each equally with 1/4 cup of shredded cheese and then a hotdog.
4. Using a small amount of water, wet the edges of each of the puff pastry sheets. Fold each sheet to enclose the hot dog and cheese.
5. Brush each pastry with egg wash on all sides.
6. Place the pastries on a parchment-lined baking sheet, pocket seam down.
7. Bake for 15-20 minutes or until golden brown.
8. While the hot dogs are baking, mix together the melted butter, garlic salt, and parsley in a small bowl.
9. Brush each hotdog pocket with the butter mixture, and top each

with Kosher salt, to taste.

10. Bake 5 more minutes and serve warm with your favorite dipping sauce.

Notes

Serve warm with your favorite dipping sauce for the best experience.

Keywords:Pigs in a Blanket, Sausage, Pastry, Appetizer