

PRETZEL WRAPPED APPLE & SAGE SAUSAGE



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 16 servings*

Reorder No.	Description	Amount
697470	Apple & Sage Pork Sausage	16 sausages
751367	Primo Gusto® Dough Balls	4 balls
626531	Baking Soda	1½ cup
206547	GFS® Large Grade A Egg	2 eggs
424307	Kosher Salt	To taste
312267	Dijon Mustard	To taste

Preparation Instructions

Wash hands. Thaw 4 dough balls. Preheat oven to 450°F. Slowly add baking soda to 8-10 cups of water, and bring to a boil. Evenly cut each dough ball into 4 sections. Roll each section into approx. 24" ropes. Flatten ropes with the palm of your hand. Wind the flattened ropes around each sausage, pinching the ends, and leaving 1" exposed on both ends. With a flat, slotted spatula drop each pretzel dog into the boiling water for 30-45 seconds. Place pretzel dogs on the parchment lined baking sheets. Brush the top of each pretzel dog with the egg and sprinkle with kosher salt. Bake for 15 minutes, or until golden brown. *CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds.* Remove from oven, then serve with Dijon mustard dipping sauce. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*