Sausage & Cheese Puff-Squares

6 - 8 servings	20 mins. prep time	30 min. cook time

ingredients

1 lb. Swaggerty's Farm sausage

2 pkgs Ready-to-Bake Crescent Rolls (11.25 oz each)

1 Tbsp. dijon mustard

1 8 oz carton cream cheese spread with herbs or garden vegetables

1 cup shredded Gruyere or Swiss cheese

Salt and black pepper

Optional: shredded parmesan cheese

directions

1. Preheat oven to 375 degrees.
2. Brown sausage in a skillet over medium heat, breaking into crumbles as it cooks. When done, drain off any oil.
3. Into same skillet, add the cream cheese spread and stir until well mixed & cheese is melted. Set aside.
4. Spray a 9 x 13 inch sheet pan with cooking spray.
5. Roll out one package of Crescent Rolls and press into the bottom of the 9 x 13 sheet pan closing up all gaps in the dough.
6. Smear mustard over the dough leaving a 1 inch border all around.
7. Spread the sausage-cream cheese mixture over the dough leaving a 1 inch border all around.
8. Sprinkle the shredded Gruyere or Swiss cheese over the meat mixture.
9. Dust top of cheese lightly with salt & black pepper.
10. On a lightly floured surface spread out the 2nd pkg of crescent rolls and press into a rectangle to fit over the filling. Lay this dough over the filling and pinch the edges of the top and bottom together to seal. Poke a few holes in the top dough to allow steam to escape.
11. Bake for 20 minutes. Remove from oven and sprinkle with shredded Parmesan cheese if desired.
12. Continue to bake another 10 minutes until golden brown and puffy.

To Serve

Serve hot or warm, cut into squares.

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