

Sweet Maple Sausage Bites

Ingredients for 24 bites

Shell:

- 8 sheets phyllo dough
- 2 tbsp butter, melted
- 1 tsp New York State pure maple syrup

Filling:

- 1 ½ cups mashed sweet potatoes
- 2 tbsp butter, softened
- ½ tsp ground cinnamon
- ¼ cup milk
- 8 oz chorizo sausage, removed from casing
- ½ cup New York State pure maple syrup

Topping:

- 2 tbsp pure granulated maple sugar
- 1 tbsp smoked paprika

Directions for combining ingredients:

For shell:

1. Lay 4 sheets of phyllo dough on flat surface. Cut into 12 squares, approximately 3 inches by 3 inches. Place each square in a mini muffin cup, allowing corners to extend over edge. Repeat with remaining 4 sheets of phyllo dough.
2. Combine melted butter and pure maple syrup. Brush on phyllo dough in muffin cups.

For filling:

1. Using food processor, crumble sausage.
2. Place crumbled sausage in medium non-stick frying pan. Add maple syrup. Brown for 4 minutes on medium heat, stirring frequently. Set aside.
3. Using an electric mixer on low speed, combine sweet potatoes, butter, cinnamon and milk. Do not overmix.
4. Fold sausage mixture into sweet potato mixture.

For topping:

1. Combine paprika with granulated sugar. Set aside.

To assemble:

1. Place approximately 1 tbsp of the filling into each phyllo dough lined muffin cup.
2. Bake for 15 minutes in a 400-degree oven. Allow to cool slightly, about 5 minutes.
3. Carefully remove each cup to a wire rack. Sprinkle with topping.
4. Serve warm.

*To reheat: Place bites on a microwave safe plate. Microwave uncovered 10-12 seconds.