



Recipe for: Little Smokies

1 pack of little smokies sausages
eight count can of crescent rolls
approximately 1/2 lb. chopped pecans
1 stick of butter
approx. a cup and half of brown sugar

Submitted by
Harley Wood
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Preheat oven to 350.

Cut the triangles of crescent rolls into sections of three per roll length wise.

Put a sausage into each section and roll up.

Take a 13 x 9 pan and take stick of butter and coat the pan.

Now take the butter and melt. Next mix the melted butter and brown sugar together. It needs to be where it will coat the outside of the rolls.

I then take the rolls with the sausage inside and coat the outside with the sugar and butter mixture.

Then roll them in the chopped pecans (chopped walnuts are good also and really better for you). If you have extra mix spoon over the rolls.

Put the coated rolls into the pan and bake around 20 minutes and then turn them over so that they will cook evenly on both sides.

I cook them on the other side around 10 minutes or until the rolls are somewhat brown. They will continue to cook once you remove from oven.