

Shortcut Louisiana-Style Savory Boudin Kolaches (Klobasniky)

From the Kitchen of Deep South Dish

INGREDIENTS

- 8 boudin links
- 1 small egg, separated, white beaten with 1 teaspoon water
- 2 (8 count) tubes crescent rolls
- 16 slices pickled jalapeno
- 4 slices American cheese, cut into 16 squares
- Toasted sesame seeds, poppy seeds, or Everything Bagel seasoning, optional

INSTRUCTIONS

1. Preheat oven to 375 degrees F. Line a baking sheet with a silpat, parchment paper or aluminum foil brushed with oil.
2. Heat 1/2 tablespoon oil in a skillet and cook boudin until well browned; drain on a paper towel and set aside. Boudin varies in length among brands, so cut the links in enough pieces for 16 rolls. Peel away casings if desired.
3. Save egg yolk for breakfast and beat the egg white with water until frothy; set aside.
4. Meanwhile, unroll the crescents and separate along the perforations.
5. Working with one piece at a time, place a square of cheese on the wider end of the crescent. Top with a slice of jalapeño and place boudin on top.
6. Roll the crescent dough over the boudin, tucking one end of dough completely over one side and leaving a small opening at the other. Continue with the remaining dough and boudin arranging on the prepared pan.
7. Use a brush to dab the egg white all over the top of the rolls.
8. Sprinkle lightly with sesame or poppy seeds or bagel seasoning, if desired.
9. Bake for 12 to 15 minutes or until golden brown. Transfer to a cooling rack and let rest 5 minutes before serving.

NOTES

May also be made into a solid roll using the crescent sheets. Lay boudin in the dough and wrap or remove from casings and spread out in a row. To finish these with a cane syrup glaze, brush the rolls the last few minutes of cooking and return to the oven to caramelize.