A simple, crowd-pleasing appetizer that works equally well with **vegan, poultry, or traditional sausages**. Familiar, unfussy, and air-fryer friendly. Serve with condiments you like for hot dogs.

## Ingredients

- 1 package **Hawaiian-style crescent rolls**
- 1 package **mini sausages**, or sausages you cut up, choice of:
  - vegan
  - chicken or turkey
  - pork or beef
- **Olive oil spray** *or* **melted butter**, for brushing
- Optional topping:
  - Everything bagel seasoning
  - Sesame or poppy seeds

## Method (Air Fryer)

1. Unroll crescent dough and separate into triangles.
   Cut each triangle **in half lengthwise** to form thinner strips.
2. Place one mini sausage at the wide end of each strip and **roll snugly**.
3. Arrange in the air fryer basket **seam-side down**, leaving a little space.
4. **Lightly spray with olive oil or brush with melted butter.**
   (This step matters for browning and tenderness.)
5. Air fry at **330°F for 7–9 minutes**, checking at 5 minutes, and flipping over using tongs when they're browned, until golden on both sides.
6. If using seasoning, sprinkle **immediately after cooking** while warm.

## Notes

- These **reheat beautifully** at **300°F for 2–3 minutes**.
- For mixed groups, cook different sausage types in **separate batches** and label the platter.
- This appetizer holds well and doesn't require hovering—ideal for gatherings or classes.

## Vegan Dipping Sauces

### Vegan Aioli

Creamy, garlicky, and neutral enough to pair with all sausage styles.

**Ingredients**

- ½ cup **vegan mayonnaise**
- 1 small clove **garlic**, grated or very finely minced
- 1–2 tsp **fresh lemon juice**
- 1 Tbsp **olive oil**
- Salt, to taste

**Method**

1. Whisk all ingredients until smooth.
2. Taste and adjust lemon or salt as needed.
3. Refrigerate 15–30 minutes to let flavors settle.

### Maple–Mustard Sauce (Vegan)

Sweet, tangy, and especially good with plant-based sausages.

**Ingredients**

- ¼ cup **Dijon mustard**
- 2 Tbsp **pure maple syrup**
- 1 Tbsp **apple cider vinegar** or lemon juice
- 1 Tbsp **olive oil**
- Pinch of salt

**Method**

1. Whisk all ingredients until emulsified.
2. Taste and adjust sweetness or acidity as desired.
3. Serve at room temperature or chilled.

4.