



Pigs in the Blanket



Ingredients, Pigs:

- 1 (9 ½ by 9-inch) sheet puff pastry, thawed
- 1 large egg, beaten with 1-tablespoon water
- 32 cocktail franks or sausages, patted dry
- ¼ cup grated Parmesan cheese
- 2 teaspoons Everything Bagel Seasoning
- ½ teaspoon pepper

Ingredients, Mustard Sauce:

- ⅓ cup yellow mustard
- 2 tablespoons cider vinegar
- 2 tablespoons packed brown sugar
- 1 tablespoon ketchup
- ½ teaspoon Worcestershire sauce
- ½ tsp hot sauce
- ¼ teaspoon pepper

Method, for the Pigs:

1. Adjust oven rack to middle position and heat to 400 degrees. Line rimmed baking sheet with parchment paper. Unfold puff pastry on lightly floured counter and roll into 12 by 9-inch rectangle with short side parallel to edge of counter, flouring top of dough as needed.
2. Using pizza wheel or chef's knife, trim dough to 12 x 8-inch rectangle, then cut lengthwise into eight 1-inch strips. Cut dough crosswise at three 3-inch intervals (you should have thirty-two 3x1-inch strips.)
3. Lightly brush 1 row of dough strips with egg wash. Roll 1 frank in each dough strip and transfer bundle, seam side down, to prepared sheet. Repeat with remaining dough strips and franks, spacing bundles ½ inch apart.
4. Combine Parmesan, bagel seasoning, and pepper in bowl. Working with a few bundles at a time, brush tops with egg wash and sprinkle with Parmesan mixture. Bake until pastry is golden brown, about 23 minutes.
5. For the mustard sauce, whisk all ingredients together in bowl.
6. Let pigs cool on sheet for 10 minutes. Serve with mustard sauce.

Everything Bagel Seasoning:

In addition to using it to flavor the Pigs in Blankets, sprinkle this blend on eggs, macaroni and cheese, dinner rolls and of course, homemade bagels.

- 1 teaspoon sesame seeds



- 1 teaspoon poppy seeds
- 1 teaspoon dried minced garlic
- 1 teaspoon dried onion flakes
- 1 teaspoon kosher salt

1. Combine all ingredients well.