

# Everything Bagel Pigs in Blankets

## Eddies Note:

Like most of my recipes, I try to take some classic recipes and step them up a notch to make them memorable. Here is a take on Pigs in a Blanket that I think you will like. America's Test Kitchen comes through again with a simple but tasty recipe. Great for a game day appetizer.

Time: 1 hour

Yield: Serves 8 to 10 (Makes 32 pieces)

## Why This Recipe Works:

For our pigs in blankets recipe, we wanted a slightly more sophisticated version of the retro-campy childhood classic. So we turned to puff pastry, which is just as easy to use as the more typical refrigerated crescent roll dough but imparts a more grown-up, flakier texture. We unrolled the sheet of puff pastry and, using a pizza wheel, sliced it into 32 equal strips. Then we rolled a little cocktail frank in each strip and placed them all, seam side down, on a parchment-lined baking sheet, with a little space between each one to allow for the inevitable puffing. Next, we brushed each li'l piggy with egg wash and sprinkled on a generous amount of grated Parmesan cheese for a savory punch. A bit of our Everything Bagel Seasoning added textural and visual interest. We transferred the bundles to the oven to bake, and while they slowly turned golden brown, we stirred together with a simple, pantry-friendly dipping sauce with yellow mustard, cider vinegar, brown sugar, ketchup, Worcestershire sauce, and hot sauce.

## Ingredients:

### Pigs

1 (9½ by 9-inch) sheet puff pastry, thawed  
1 large egg, beaten with 1 tablespoon water  
32 cocktail franks, patted dry  
¼ cup grated Parmesan cheese  
2 teaspoons Everything Bagel Seasoning  
½ teaspoon pepper

### Mustard Sauce

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

## **Before You Begin:**

To thaw frozen puff pastry, let it sit either in the refrigerator for 24 hours or on the counter for 30 minutes to 1 hour. One 10- to 13-ounce package of cocktail franks usually contains 32 franks. This recipe can easily be doubled; bake the pigs in blankets on two separate sheets, one sheet at a time.

## **Instructions:**

**FOR THE PIGS:** Adjust oven rack to middle position and heat oven 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.

Using pizza wheel or chef's knife, trim dough to 12 by 8-inch rectangle. Cut dough lengthwise into eight 1-inch strips. Cut dough crosswise at three 3-inch intervals. (You should have thirty-two 3 by 1-inch dough strips.)

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.

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.

**FOR THE MUSTARD SAUCE:** Meanwhile, whisk all ingredients together in bowl.

Let pigs cool on sheet for 10 minutes. Serve with mustard sauce.

**TO MAKE AHEAD:** Unbaked pigs can be prepared through step 3, covered with plastic wrap, and refrigerated for up to 24 hours. Bake as directed.

