



Makes: 12 servings

Active Time: 15 minutes Cook Time: 30 minutes

Total Time: 1 hour

Pigs in a Blanket with Black Pepper Pastry

Ingredients

- Canola oil, for greasing
- 1 & 1/2 tablespoons unsalted butter
- 1 & 1/2 tablespoons packed light brown sugar
- 1 tbsp honey
- 1/4 cup Dijon mustard
- One (12- to 14-ounce) sheet of thawed frozen all-butter puff pastry
- Flaky sea salt
- Coarsely ground black pepper
- 4 long (about 8 inch) hot dogs, cut into thirds
- 1 egg beaten with 1 tablespoon milk

Instructions

Preheat the oven to 375°F. Lightly oil a large baking sheet. In a small saucepan, melt the butter with the sugar and honey over moderate heat. Remove from the heat and whisk in the Dijon until smooth. Let the glaze cool completely.

On a lightly floured work surface, unfold the puff pastry and roll out to a 12-inch square. Cut the dough in half, then cut each half into 6 triangles. Brush 1 triangle with the glaze and season with coarsely ground black pepper. Put 1 piece of hot dog on the wide end of the triangle, then loosely roll up. Put the pig in a blanket seam side down on the prepared baking sheet. Repeat with the remaining triangles, glaze and hot dogs. Brush the pigs in a blanket with the egg wash and sprinkle with flaky sea salt and coarsely ground black pepper. Refrigerate for 15 minutes.

Bake the pigs in a blanket for 30 to 35 minutes, until puffed and golden; rotate the baking sheet halfway through baking. Serve hot.

Recipe from Food&Wine