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Cocktail wieners wrapped in puff pastry

This Is from Sandra Lee Semi-Homemade. I have not tried this, just posting for future use. 17 1/3 ounces pepperidge puff pastry sheets, thawed 2/3 cup heinz hot dog relish 32 hillshire farm Little Smokies sausages DIRECTIONS Preheat oven to 400. Line baking sheets with parchment paper. In a small bowl, whisk together egg and water.Unfold 1 pastry sheet on a lightly floured surface. Roll pastry sheet into a 12"-inch square. Cut into 16 (3-inch) squares. Spoon about 1 teaspoon relish in center of each square. Place 1 cocktail wiener diagonally on top of relish. Brush edges of squares with egg mixture. Fold 2 opposite corners to the center over wiener, and pinch firmly to seal. Repeat procedure with remaining puff pastry sheet, relish, and cocktail wieners. Place filled pastries on baking sheets.Bake for 15 minutes, or until pastries are golden brown. 1 cup flour 1 puff pastry sheet 4 wieners 3 ounces of mozzarella, cut into 8 slices 4 turkey ham slices, halved 1 teaspoon ketchup 1 teaspoon mustard 1 egg, whisked ½ teaspoon dried oregano ½ teaspoon black sesame seeds Facebook Pinterest Twitter LinkedIn Buffer Email Print WhatsApp Sometimes the most simple of recipes can be the tastiest! These Puff Pastry Sausage Bites (often also referred to as Pigs in a Blanket) are made of mini cocktail weenies (often also referred to as Little Smokies, Lil' Smokies or coctail sausages) wrapped in thin strips of puff pastry (cut off of puff pastry sheets). The pastry wrapped cocktail weenies are then baked until hot and lightly browned (about 15 minutes). There's something about the combination of puff pastry with the cocktail weenies that really hits the spot! This appetizer recipe comes with a tangy mustard dip that features a combination of Dijon mustard and honey mustard, along with some prepared horseradish. Worcestershire sauce, hot pepper sauce and some mayonnaise to give it a creamy texture as well as tone down the sharp flavors a bit. These sausage appetizers also taste great alone (without dip), or served with any variety of dipping sauces, such as prepared yellow mustard, ketchup, sweet and sour sauce, barbecue sauce, or other dips that would go well with cocktail weenies. Depending on the type of cocktail weenies your grocery store carries, you can make this appetizer recipe using any variety of little smokies you find available. A common type of cocktail weenies are those made with beef, turkey and pork (such as Hillshire Farm's Lit'l Smokies). There are also other types of cocktail weenies, such as those made with chicken and flavored with apple or pineapple (made by Aidell's). Most any type of cocktail weenies will work beautifully with this recipe. You'll likely find puff pastry sheets in the frozen section of your grocery store near frozen pies and frozen puff pastry breakfasts, usually on one of the lower racks. You can easily make as many or as little as you want of these sausage appetizers. Puff Pastry Sausage Bites are perfect for parties and other social events, and are also great for lunch or snacking anytime! Ingredients 1/4 cup Dijon mustard 4 tablespoons honey mustard 1/2 cup mayonnaise 1 tablespoon Worcestershire sauce 2 tablespoons prepared horseradish sauce 1 teaspoon hot pepper sauce about 30 mini cocktail weenies (cocktail sausages) (about 12 oz.) 2 sheets prepared puff pastry Directions Other recipes you might like: Cheese and Sausage Croissant Bites Little Smokies with Dijon Cheese Dip Sausages with Mustard Cream Everyone loves the simple bite of pigs in a blanket enveloped in a bread dough. But when you wrap these little hot dogs in flaky puff pastry, this appetizer heads to whole new heights of deliciousness. I for one am a bona fide hot dog aficionado. I've always loved 'em, and I always will. Slather those puppies with a truck load of pickle relish, a drizzle of ketchup and mustard, and then pop them into a soft, buttery bun and this girl is in heaven. That's the downtown way to eat a hot dog. The uptown way to eat a hot dog is a bit more refined when they're wrapped in buttery, flaky pastry dough to create a delicately puffed built-in bun. They're just as appreciated at an elegant dinner party as a bawling Super Bowl party. And one of the best parts about them is they're a puff pastry appetizer that's easy to make on the run for a haute and hot diggity dog. What's in These Pigs in a Blanket? If you've ever made this classic party appetizer before, you already know the ingredients list is minimal. To make these mini pigs in a blanket, you'll need: Frozen puff pastry Egg All-beef kosher hot dogs Grainy mustard Fresh herbs Kosher salt How to Make Pigs in a Blanket Defrost the puff pastry, then roll it out into a large rectangle. Cut into 16 small rectangles. No need for ketchup, pickle relish, onions or kraut. All these dogs need is a slather of dijon or grainy mustard before rolling them up in the puff pastry with a scattering of fresh herbs such as thyme, rosemary, or marjoram. Seal the ends of the pastry with an egg wash, then pop the dogs into the fridge for 15 or so minutes to give the pastry time to chill. Just before baking these pigs in a blanket, brush them all over with egg wash and sprinkle with kosher salt. Bake until the puff pastry turns golden brown. Can I Prep These in Advance? I've never left these mini pigs in a blanket in the fridge for longer then 20 minutes, but you should be fine to let them chill overnight and then bake them off the next day. If you try this out and it works for you, please leave me a comment below! Can I Make These with Crescent Rolls? Technically, yes, but the star of this recipe is the puff pastry. Give it a whirl if you've never made pigs in a blanket like this before. Tips for Making Pigs in a Blanket Thawed puff pastry from the freezer aisle is one of the secrets to these quick-to-make-and-bake appetizers nobody can resist. While I generally keep a package of puff pastry in the freezer for times just like this, a fresh pack of pastry will produce the best puff, so be sure to check your expiration date. I use all-beef kosher hot dogs for what I think is the best flavor, but I've also made these rolls with sausages, and really adore my apple chicken sausage version. I top my puffs with a sprinkle of crackly flaked herbed salt, but poppy seeds or sesame seeds would add an extra dose of flavorful crunch to serve with another round of flavored mustard. But honestly, they're delish all on their lonesome. More Easy Appetizers Your Guests Will Love If you make this recipe, please let me know! Leave a rating on this recipe below and leave a comment, take a photo and tag me on Instagram with #foodiecrusheats. Print Everyone's favorite hot dog treats are rolled in flaky puff pastry to create an ageless appetizer perfect for every occasion. Keyword pigs in a blanket 1 pound package frozen puff pastry 1 use Pepperidge Farmsflour for dusting! 1 egg beaten8 uncooked jumbo all-beef kosher hot dogs or chicken sausage cut in half lengthwise2 tablespoons smoky or grainy mustardsmall handful fresh herbs such as thyme, marjoram, or chopped rosemarykosher salt Defrost puff pastry according to package instructions. Roll the pastry out on a floured counter to a rectangle of about 19" x 12". Cut the large rectangle in half lengthwise, then cut both smaller rectangles into eight equal sections down to 16 rectangles total.Spread a small amount of mustard on top ½ of each pastry rectangle. Lay a half of a hot dog or sausage on the mustard and sprinkle with herb of choice. Brush the other end of the rectangle with a little of the beaten egg and roll the sausage up in the pastry, sealing the ends. Put the sausage rolls in the refrigerator for 15-20 minutes for the pastry to chill.Remove from the refrigerator and prick the tops with a fork, brush with the rest of the beaten egg, sprinkle with kosher salt and bake in the oven for 25 to 30 minutes, or until the pastry has turned a golden brown and looks crisp. Remove from the oven and serve warm or at room temperature with more mustard. Recipe inspired by Lorraine Pascale Calories: 217kcal | Carbohydrates: 17g | Protein: 5g | Fat: 14g | Saturated Fat: 4g | Cholesterol: 20mg | Sodium: 250mg | Potassium: 57mg | Fiber: 1g | Sugar: 1g | Vitamin A: 15IU | Calcium: 11mg | Iron: 1mg We send good emails. Subscribe to FoodieCrush and have each post plus exclusive content only for our subscribers delivered straight to your e-mail box. Follow me on Instagram, Facebook, Pinterest and Twitter for more FoodieCrush inspiration. Craving more life balance, less stress, and better health? Check out my Nourished Planner, the daily planner to help create simplicity and under-schedule your life. As always, thank you for reading and supporting companies I partner with, which allows me to create more unique content and recipes for you. There may be affiliate links in this post of which I receive a small commission. All opinions are always my own. 1/2 of a 17.3-ounce package Pepperidge Farm® Puff Pastry Sheets(1 sheet), thawed 10 frankfurter(about 1 pound), cut in half crosswise 1/2 cup grainy brown mustard Heat the oven to 400°F. Beat the egg and water in a small bowl with a fork or whisk.Unfold the pastry sheet on a lightly floured surface. Cut the pastry sheet into 20 (1/2-inch) strips. Wrap the pastry strips around the frankfurters and press to seal. Place the pastries onto a baking sheet. Brush the pastries with the egg mixture.Bake for 15 minutes or until the pastries are golden brown. Remove the pastries from the baking sheet and let cool on a wire rack for 10 minutes. Serve the pastries with the mustard for dipping.For a Holiday Twist, use 5 frankfurters and cut each into quarters lengthwise, then cut in half crosswise, making 40 pieces in all. Twist each pastry strip into a spiral shape. Wrap each twisted pastry strip around 2 pieces frankfurter and press to seal. Brush with the egg mixture and bake as directed above. Watch the demo to see how to make this type of recipe, then consult your recipe for specific instructions. If any cracks form while you're working with Puff Pastry, just rub with a little water and press to seal the dough together. Always flip and place the cut side of the Puff Pastry down on the baking sheet. How-To Video Slideshow Making your own homemade puffy dogs couldn't be easier. These copycat marathon puffy dogs are so much more delicious than the original frozen version. Cook these pigs in a blanket in your oven or air fryer. Perfect for game day, entertaining or an after school snack. Love Marathon Puffy Dogs? Why not try making your own at home? Puffy dogs, or pigs in a blanket as they are also known, are so quick and easy to put together and far tastier than the frozen kind. All you need is 3 ingredients! Puff pastry, cocktail frankfurts / hotdogs and an egg. I like to sprinkle some sesame seeds or everything but the bagel seasoning on top but this is entirely optional! Make these pigs in blankets in either the oven or air fryer - both are great, although the air fryer is a little faster. WHY YOU'LL LOVE THIS RECIPE... Copycat of marathon puffy dogs Easy to make Make in either the oven or the air fryer WHAT YOU'LL NEED Here's what you'll need to make puffy dogs (full measurements listed in the recipe card below). . Mini Hotdogs / Cocktail Frankfurts - we call them "cheerios" in Australia. Or you can just cut regular hotdogs into half, or use little smokies cocktail wieners. Frozen Puff Pastry Sheet - or make your own. You could also use crescent rolls. Egg OPTIONAL - Sesame Seeds, Everything but the Bagel Seasoning or Poppy Seeds to sprinkle on top. HOW TO MAKE PUFFY DOGS - STEP BY STEP OVEN INSTRUCTIONS Preheat the oven to 180C / 350F and line a baking tray with baking paper or a silicone mat. Cut puff pastry sheet into 9 even squares. Place a mini hotdog / cocktail frankfurt horizontally across a square of pastry, then roll the pastry to wrap around the hotdog. Place on a baking tray with the seam side down.Brush pastry with egg wash and sprinkle over optional toppings if using. Repeat with remaining ingredients. Bake for 15 minutes, or until the pastry is puffed and golden. Serve immediately with your favourite sauce. AIR FRYER INSTRUCTIONS Cut puff pastry sheet into 9 even squares. Place a mini hotdog / cocktail frankfurt horizontally across a square of pastry, then roll the pastry to wrap around the hotdog, finishing with the seam side down. Brush pastry with egg wash and sprinkle over optional toppings if using. Repeat with remaining ingredients. Bake for 15 minutes, or until the pastry is puffed and golden. Serve immediately with your favourite sauce. AIR FRYER INSTRUCTIONS Cut puff pastry sheet into 9 even squares. Place a mini hotdog / cocktail frankfurt horizontally across a square of pastry, then roll the pastry to wrap around the hotdog, finishing with the seam side down. Brush pastry with egg wash and sprinkle over optional toppings if using. Repeat with remaining ingredients. Bake for 15 minutes, or until the pastry is puffed and golden. Serve immediately with your favourite sauce. Feel free to double, triple etc the recipe for how many people you are feeding. The recipe as is would be good shared between 3 people. Can't find mini hot dogs? Cut regular hotdogs in half. Keep a close eye the first time you make these if you are making in the air fryer, as cooking time can vary. Check in on them around 5 minutes and see how they are progressing. They are done when the puff pastry is golden brown. Depending on how big your air fryer is, you may need to cook these in batches. STORING - Keep leftovers in an airtight container in the fridge for a few days. You can also freeze for several months. Simply reheat in the air fryer until cooked through. MORE GAME DAY TREATS If you've tried these Puffy Dogs I'd love to hear how you enjoyed them! Pop a comment and a star rating below! You can also FOLLOW ME on FACEBOOK, INSTAGRAM and PINTEREST to keep up to date with more delicious recipes. 1 Frozen Puff Pastry Sheet, thawed 9 Mini Hotdogs / Cocktail Frankfurts Egg, lightly whisked for egg wash OPTIONAL TOPPINGS Sesame Seeds Everything but the Bagel Seasoning Poppy Seeds OVEN INSTRUCTIONSPreheat the oven to 180C / 350F and line a baking tray with baking paper or a silicone mat. Cut puff pastry sheet into 9 even squares. Place a mini hotdog / cocktail frankfurt horizontally across a square of pastry, then roll the pastry to wrap around the hotdog. Place on a baking tray with the seam side down.Brush pastry with egg wash and sprinkle over optional toppings if using. Repeat with remaining ingredients. Bake for 15 minutes, or until the pastry is puffed and golden. Serve immediately with your favourite sauce. AIR FRYER INSTRUCTIONSCut puff pastry sheet into 9 even squares. 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