



Pigs in a Blanket two ways

Inspired by Ina Garten's recipe for hot dogs in puff pastry, this recipe puts a Stoltzfus spin on the classic pigs in a blanket!

Version 1: Apple Maple Crescents

Ingredients

- 1 lb Stoltzfus Meats apple maple sausage grillers
- 1 8-oz package cream cheese, room temperature
- 3 Tbsp real maple syrup
- 2 8-count cans refrigerated crescent rolls

Directions

1. Preheat oven to 375 degrees F.
2. In a skillet over medium heat, cook sausage for approximately 5-7 minutes (so that outside is nicely brown and interior is nearly cooked through). Allow to cool slightly, then cut into 1" pieces (approximately 6 pieces per griller).
3. Mix cream cheese and maple syrup together in a small bowl.
4. Separate crescent rolls into triangles, and cut triangles in half lengthwise.
5. Spread the cream cheese mixture onto a crescent roll strip and place a sausage piece onto the wide end of the roll. Roll up. Repeat until all sausage pieces have been used.
6. Place on a baking sheet and bake for approximately 15 minutes, or until crescent rolls are golden brown and sausage pieces have reached an internal temperature of 165 degrees.



Version 2: Puff Pastry Rolls

Ingredients

- 2 sheets frozen puff pastry, thawed in refrigerator
- Betsy Lantz mustard
- 1 lb Stoltzfus Meats original sausage grillers
- 1 egg beaten with 1 Tbsp water, for egg wash
- Everything bagel seasoning and coarse Kosher salt
- All-purpose flour

Directions

1. Preheat oven to 375 degrees F.
2. In a skillet over medium heat, cook sausage for approximately 5-7 minutes (so that outside is nicely brown and interior is nearly cooked through). Allow to cool slightly, then cut into 1" pieces (approximately 6 pieces per griller).
3. Dust a cutting board lightly with flour and unfold one sheet of the puff pastry. With a floured rolling pin, roll lightly to smooth out the folds. Cut the pastry in half to make two 5x9 inch rectangles. Working with one rectangle at a time, cut the pastry into six pieces to make 1.5x5 inch strips.
4. Brush mustard on the lower half of each strip of puff pastry. Place the sausage piece on top of the mustard on the lower edge and roll the pastry up and away from you, encasing the sausage in pastry. Brush the top inside edge with egg wash to seal the pastry and place on a baking sheet, seam side down. Repeat until all sausage pieces have been used.
5. Brush the top and sides of the pastry with egg wash and sprinkle with either coarse Kosher salt or everything bagel seasoning.
6. Bake for approximately 20 minutes, until the pastry is browned and sausage pieces have reached an internal temperature of 165 degrees.



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