

Choco Fever Dream

Pigs in a Blanket: Easy Appetizer Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 24 beef sausage links
- [ ] 1 (17-ounce) package puff pastry, thawed
- [ ] 1 tbsp Dijon mustard
- [ ] 1 egg, beaten (egg wash)
- [ ] 1 tsp paprika

For the Dipping Sauce

- [ ] 3 tbsp honey
- [ ] 2 tbsp whole-grain mustard
- [ ] 1 tsp apple cider vinegar

Instructions

1. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Unfold the puff pastry sheets and cut each into three-inch strips. Lightly brush each strip with a bit of melted butter.
3. Spread a thin layer of Dijon mustard on each sausage link; this adds subtle acidity.
4. Place a sausage at the wide end of each strip and roll tightly, sealing the edge with a dab of egg wash.
5. Arrange the wrapped sausages seam-side down on the prepared sheet, brush the tops with egg wash, and sprinkle paprika over them.
6. Bake for 15-20 minutes, until the pastry is golden and puffed. While they bake, whisk honey, mustard, and vinegar for a quick dip.

Nutrition per serving

120 kcal	6 g	8 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter bite, drizzle a little honey over the baked blankets before serving.
- For extra crunch, sprinkle sesame seeds on the tops before baking.
- Adjust the size of the pastry strips for bite-size appetizers or larger party portions.