

Pigs in a Blanket

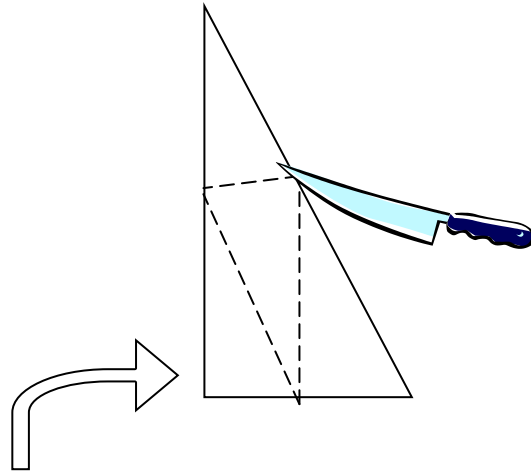
APPETIZER

INGREDIENTS:

8 triangles of crescent roll dough
2 Tb Dijon mustard
32 mini hotdogs or sausages
1 egg, lightly beaten
Sesame seeds

DIRECTIONS:

Preheat oven to 350°.



Cut each triangle of dough into 4 smaller triangles as shown in the diagram.

Measure 2 Tb. Dijon mustard and use a **pastry brush** to lightly **coat** the top of each triangle with the mustard.

Put the mini hot dogs on the wider end of the dough triangles and roll up. Arrange them on a large greased **cookie sheet**. Break one egg into a small **bowl** and **whisk** to create an egg **wash**. Use the **pastry brush** to apply the egg **wash** to the rolls then **sprinkle** lightly with sesame seeds.

Bake until golden brown, about 12-15 minutes.

DIPPING SAUCE

INGREDIENTS:

2 Tb sour cream
2 Tb mayonnaise
1 ½ tsp. Dijon mustard
½ tsp whole grain mustard

DIRECTIONS:

Whisk the sour cream, mayonnaise, Dijon Mustard and Stone Ground Mustard together in a bowl and whisk until well blended.

Remove appetizers from the oven when the timer goes off, they should be golden brown. Arrange on a serving platter with a small bowl of the dipping sauce.