



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

PIGS IN A BLANKET

2 (8 oz) packages crescent dough
¼ cup Dijon mustard, divided
24 ounces cocktail wieners

1 egg white, lightly whisked
2 tablespoons everything bagel seasoning

DIPPING SAUCE

1/3 cup cranberry sauce
2 tablespoons brown sugar

¼ cup Dijon mustard

1. Preheat oven to 375 degrees F. Line a large circular baking dish or pizza pan with parchment paper and set aside.
2. Roll out the tubes of crescent dough onto a cutting board. Brush the dough with mustard. If you are using perforated crescent dough, cut each triangle into 4 pieces. They will not be equal, which is fine, because you can stretch it. Wrap each cocktail wiener with the dough, with the mustard side on the inside.
3. Place them on the prepared baking sheet in a large circle with another circle inside. Alternately, you can just place on the baking sheet in rows.
4. Brush the top of the dough with the egg white and sprinkle on the Everything Bagel seasoning. You can use any combination of seasonings on top that you prefer. Or leave them plain.
5. Bake for 15 to 20 minutes until they are golden brown.
6. Dipping Sauce: In a medium bowl, whisk together the cranberry sauce, brown sugar, and Dijon mustard.

Note: You can make your own Everything Seasoning using a combination of poppy seeds, sesame seeds, minced dried garlic, minced dried onion, and flaked sea salt.

Makes 10 servings.