

Pigs in Blankets

By Martha Stewart

Martha Stewart Living, January/February 2014

Ingredients

All-purpose flour, for surface

2 sheets puff pastry (about 1 pound), preferably all-butter

Honey Dijon mustard

18 fully cooked sausages (each about 5 inches long), such as frankfurters, Andouille, or chicken sausages

1 large egg, beaten

Poppy seeds, for sprinkling (optional)

Flaky sea salt, such as Maldon, for sprinkling (optional)

Mustards, such as brown or whole-grain, for serving (optional)

Instructions

Step 1

On a lightly floured work surface, roll each pastry sheet out into a 12-inch square, then cut into 4-inch squares. Lightly brush lower half of each square with mustard, center a sausage on mustard-coated edge, and brush top inch with egg. Roll sausages in pastry, pressing seams to tightly seal. Brush tops with egg, then sprinkle with poppy seeds or flaky salt. Cut each at an angle into thirds. Freeze pigs in blankets, uncovered, on a parchment-lined baking sheet until firm.

Step 2

Preheat oven to 400 degrees. Place frozen pigs in blankets 1 inch apart on parchment-lined baking sheets. Bake until pastry is puffed and golden brown, about 25 minutes. Serve warm with mustards.