

# Pigs in a Blanket

8 oz. can refrigerated crescent roll dough  
Dijon mustard

16 cocktail franks, drained well

1 egg

1 Tbl. milk

1. Preheat oven to 375°F.
2. Cut crescent roll dough into 3-inch long strips (about 1-inch wide).
3. Brush each strip lightly with mustard.
4. Top each strip with a cocktail frank.
5. Roll the dough around each frank, pushing the dough together at the ends to seal. Place the rolls seam side down on an ungreased baking sheet, about 2 inches apart.
6. Whisk together the egg and milk, and brush the egg mixture lightly over the tops of the rolls.
7. Bake about 15 minutes.
8. Let stand for 2 to 3 minutes.

## All About Party Foods & Drinks

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