

Pigs in a Blanket

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 2- 1/2 cups baking mix
- 3/4 cup milk
- 8 hot dogs, cut into fourths
- Melted butter, optional

INSTRUCTIONS

1. Preheat oven to 450 degrees F. Line a baking sheet with aluminum foil and spray it with non-stick cooking spray; set aside.
2. Add baking mix to a medium sized bowl and add the milk. Dough will be somewhat wet and gooey. Let sit for 5 minutes.
3. Sprinkle a piece of parchment or wax paper, or the counter with some of the baking mix, and turn the dough out, sprinkling more baking mix on top.
4. Bring the dough together and knead until smooth and no longer sticky, about 10 to 15 times, sprinkling with additional baking mix as needed.
5. Roll dough into an oblong, rectangular shape and use a pizza cutter to square it up. Brush lightly with cooled melted butter if desired.
6. Cut the dough into 16 even pieces, then cut each piece diagonally to form two triangles per piece.
7. Place a piece of hot dog on the wider end of a dough triangle and roll it up.
8. Place on the prepared baking sheet with the tip down and repeat with remaining pieces.
9. Bake at 450 degrees F for about 12 to 15 minutes, or until golden brown.
10. Brush lightly with melted butter when you remove them from the oven. Serve with mustard, ketchup or your favorite dipping sauce.

NOTES

Everything Pigs in a Blanket: Beat one large egg and brush tops of the wrapped hot dogs.

Sprinkle with a commercial Everything Bagel type of seasoning, or combine 1 tablespoon each dried onion flakes, garlic powder, poppy seeds and sesame seeds.

Stretch and Shortcut This: Can also substitute one or two cans of crescent rolls, regular or low fat, for the baking mix and milk. Crescents are a tad bit expensive, but you can stretch things by cutting each crescent triangle into several strips. Roll the dough over the hotdog pieces, wrap and bake according to package directions. Can also use cocktail smoked sausages, like Lil Smokies instead of hot dogs.

Skinny'd Down Pigs in a Blanket: Substitute a lower fat baking mix, like Bisquick Heart Smart, use fat free milk and turkey hot dogs, chicken hot dogs or fat free.

Source: <http://deepsouthdish.com> Full Post Content including Recipe ©Deep South Dish. Do not repost elsewhere without explicit permission. All rights reserved.