

# Puff Dogs

The inspiration for this dish came from a recent trip to China. It's a full scale adult version of pigs in a blanket. Just place a good quality hot dog, I use Sabrett Frankfurters, on a piece of puff pastry and bake it. You get a savory hot dog nestled in sweet, buttery and flaky puff pastry. This is a great way to serve hot dogs without heating up the grill. You can top it with a pesto aioli, mustard, relish, catsup, or anything else your heart desires.

Servings: 6

## Ingredients

6 Sabrett® Hot Dogs \*

1 Sheet Pepperidge Farms® Frozen Puff Pastry (thawed)

## Basil Aioli (optional)

1 tsp Basil Pesto

1 TBS Mayonnaise

1 tsp Extra Virgin Olive Oil

Thaw 1 pastry sheet at room temperature for 40 minutes or until easy to handle. The box will come with two sheet of pastry. Wrap the remaining sheet with plastic wrap and keep frozen for up to 3 weeks. Preheat oven to 400° and grease a large cookie sheet with PAM or line with parchment paper.

Unfold the pastry sheet on a lightly floured cutting board. Roll it out to measure 10" x 14". Cut the sheet first into three pieces along the fold marks, then cut each piece in half to yield 6 equal pieces of pastry.

Place cut pastry sheet on your cookie sheet leaving at least 2 inches between each sheet. Place a hot dog in the center of each sheet then bake for 15 minutes or until golden. Serve with basil aioli or your favorite topping.

## Basil Aioli

In a small bowl, whisk together the pesto, mayonnaise, and olive oil.

## \* PRONTO SUBSTITUTE

**Sabrett Frankfurter** – Substitute any hot dog or precooked sausage. If you want to use a raw sausage such as Italian Sausage, precook the sausage before making the puff dogs.

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