

Piglets In A Blanket

Also Known As

Course	Yield	Type of Food	Main Ingredient
Hors d'oeuvre	30 servings	Snack	Meat

Comments

For party time or after school snack.

Prep Time 20 minutes **Cooking Time** 20 minutes **Ethnic Origin** American

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat? Yes **Temperature** 350 **Grease Pan?** Yes
Measure **Ingredient** **Measure** **Ingredient**

.5 cup	Gruyere cheese, shredded
.5 cup	onion, minced
.25 tsp.	summer savory
30	cocktail hot dogs

	Sour Cream Pastry
1 cup	all purpose flour, sifted
.5 tsp.	sea salt, fine
.33 cup	+1 Tbs softened butter
.25 cup	sour cream

Instructions

Prepare the filling by combining the cheese, onions and savory.
Mix thoroughly.

Prepare the sour cream pastry:
Combine all ingredients and knead lightly.
Divide dough in half.
Roll each half into a 7 1/2" x 12 1/2" rectangle.
Cut the dough into 2 1/2-inch squares with a knife or pie fluter.

Place a teaspoon of the cheese-onion filling in the center.
Place a cocktail hot dog diagonally in the center of each square, on top of the cheese filling.
Wet diagonal corners with a drop of water and press together.

Arrange blankets on a well greased baking sheet and brush them with the beaten egg.
Bake for 20 minutes at 350° F, or until golden brown.
Serve hot.