Pigs in a Blanket

Make-ahead · Serves a crowd · Make it with your kids · Holiday · Makes 32

Ken's note: TBD

Cocktail franks in a buttery homemade rough puff, baked until crisp. Rough puff is quicker than full puff pastry. For a shortcut, use store-bought all-butter puff pastry, as in the Italian Sausage Rolls.

Ingredients

Rough puff

- 1½ cups (190 g) all-purpose flour, plus more for rolling
- ¾ tsp salt
- 10 Tbsp (140 g) cold unsalted butter, cut in ½-inch cubes
- ⅓–½ cup ice water

To assemble

- 32 cocktail franks (all-beef; two 8-oz packages), patted dry
- 1 egg beaten with 1 Tbsp water
- Poppy or sesame seeds, or everything bagel seasoning (optional)
- Grainy or Dijon mustard, to serve

Method

1. Mix the flour and salt. Toss in the butter, leaving the pieces large. Sprinkle in ⅓ cup water and stir with a fork until the dough just holds together, adding more water by spoonfuls only as needed; it should look shaggy with visible butter. Pat into a rectangle.
2. On a floured surface, roll into a 6×14-inch rectangle. Fold into thirds like a letter, turn it 90 degrees, and roll out again. Repeat for 4 folds in all, chilling 20 minutes after the second fold. Wrap and chill at least 30 minutes.
3. Heat the oven to 400°F and line a sheet pan with parchment. Roll the dough to about 12×16 inches and cut into 16 strips 1 inch wide; cut each strip in half crosswise (32 strips). Wrap each around a frank, leaving the ends showing. Place seam-side down, brush with the egg wash, and add seeds.
4. Bake 18–22 minutes, until puffed and deep golden. Serve warm with mustard. Freeze unbaked on a tray, then bag, and bake from frozen (add 5 minutes).