



NATALIE KENG

Pigs in a Blanket With Wasabi Mustard

'They're perfect for every kind of party, whether on campus or in your own backyard after a hard-won game of cornhole with friends and neighbors,' says the author of the *Egg Rolls & Sweet Tea* cookbook. 'The creamy wasabi mustard and pickles compliment the savory richness of the sausage and buttery croissant'

12 petite maple-bacon smoked breakfast links

1 (8-oz.) can refrigerated crescent rolls

1 Tbsp. unsalted butter, melted

3 Tbsp. toasted sesame seeds

$\frac{1}{4}$ cup mayonnaise

$\frac{1}{2}$ Tbsp. wasabi powder

1 tsp. water

1 tsp. Dijon mustard

Sweet mini gherkins (optional)

1. Preheat oven to 375°. Cut each sausage link in half crosswise. On a lightly floured surface, separate crescent dough into 8 triangles along the perforation lines. Slice each triangle lengthwise in thirds, forming 3 narrow triangles

2. Place one sausage piece on the short edge of each triangle; roll up to the opposite point. Place each wrapped sausage, point-side down, on a large parchment-lined rimmed baking sheet, at least 1 inch apart.

3. Brush each roll with some of the melted butter, and sprinkle evenly with sesame seeds. Bake in preheated oven until golden brown, 12 to 14 minutes.

4. Meanwhile, whisk together mayonnaise, wasabi powder, water and mustard in a small bowl.

5. Remove pigs in a blanket from oven; let cool on baking sheet 5 minutes. Serve warm with wasabi mustard, and gherkins if desired.

Makes: 12 **Active time:** 15 minutes

Total time: 35 minutes