



Mustard Mini Pig in a Blanket

Ingredients

- 1 sheet puff pastry, thawed in the refrigerator overnight, or on the counter for 2 hours
- 1 package Little Smokies
- 2 tablespoons [Harwood Gold Horseradish Maple Mustard](#)
- Everything Bagel Seasoning, for sprinkling
- 1 egg + 1 tablespoon water, for egg wash

Directions

Step 1.

Preheat oven to 400 degrees, with rack in the middle position. Line baking sheet with parchment paper. Unfold puff pastry on a lightly flour surface, or piece of parchment paper. Spread Horseradish Maple Mustard over pastry sheet, all the way to edges. Using a pastry or pizza wheel, cut the puff pastry into two pieces lengthwise, using folds as a guide. Next, cut the pastry twice more crosswise to make 9 squares. Now, cut each square into four strips, lengthwise.

Step 2.

Wrap each little smokie with a strip of pastry in a spiral fashion, with mustard side touching the smokie, stretching pastry if needed, to make sure both ends are on the same side. Place each piece, spaced at least 2 inches apart, on the parchment-lined baking sheet, pastry ends down. Brush each one with egg wash and sprinkle with Everything Bagel Seasoning. Place baking sheet on middle rack for 20-25 minutes. Remove baking sheet from oven.

Cool slightly, plate, and serve with any dipping sauces you choose.