



Air Fryer Pigs in a Blanket



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Introduction

Air fryer pigs in a blanket are a delightful snack that combines the savory goodness of mini hot dogs wrapped in buttery crescent dough. This recipe offers a quick and easy way to prepare this classic appetizer, perfect for gatherings, game days, or simply as a tasty treat.

Detailed Ingredients with measures

- Mini hot dogs: 1 package (approximately 24 hot dogs)
- Crescent roll dough: 1 can (8 ounces)
- Cooking spray: as needed
- Optional: mustard or ketchup for dipping

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 10-12 minutes

Total Time: 25-27 minutes

Yield: 24 pigs in a blanket



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Detailed Directions and Instructions

Preheat the Air Fryer

Begin by preheating your air fryer to 380°F (193°C) for approximately 5 minutes.

Prepare the Ingredients

Take the crescent roll dough and unroll it. Cut the dough into triangles along the pre-scored lines. Make sure to have your cocktail sausages ready.

Assemble the Pigs in a Blanket

Place one cocktail sausage at the wide end of each triangle of dough. Roll the dough around the sausage towards the point, ensuring that the sausage is fully wrapped.

Place in the Air Fryer Basket

Arrange the assembled pigs in a blanket in a single layer in the air fryer basket. Make sure to leave some space between each one for proper air circulation.

Air Fry the Pigs in a Blanket

Cook the pigs in a blanket in the air fryer at 380°F (193°C) for about 8-10 minutes, or until they are golden brown and cooked through. Check periodically to ensure they do not overcook.

See also [Pumpkin Pie Crescents](#)

Serve

Once cooked, carefully remove the pigs in a blanket from the air fryer. Let them cool for a couple of minutes before serving.

Notes

Cooking Time

Cooking time may vary depending on the size of your air fryer and the thickness of the dough. Keep an eye on them during the last few minutes of cooking.

Variations

Feel free to use different types of sausages or dough, such as puff pastry, for unique flavors.

Dipping Sauces

These pigs in a blanket are delicious on their own, but they can also be served with various dipping sauces like mustard, ketchup, or BBQ sauce.

Storage

Any leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the air fryer to restore crispiness.



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Cook techniques

Using an Air Fryer

Cooking pigs in a blanket in an air fryer allows them to become crispy without the need for excessive oil. The hot air circulates around the pastry, ensuring even cooking.

Preheating the Air Fryer

Preheating the air fryer before adding the pigs in a blanket is important. This ensures a consistent cooking temperature and helps achieve a golden-brown color.

Cooking Time

Monitor the cooking time closely; typically, pigs in a blanket take around 8-10 minutes in an air fryer. Each air fryer may vary slightly, so adjust as needed.

Using Cooking Spray

Lightly spraying the air fryer basket with cooking spray prevents the pigs in a blanket from sticking and promotes an even crispiness all around.

Flipping Halfway

To achieve uniform browning, flip the pigs in a blanket halfway through the cooking process. This helps them cook evenly on both sides.

See also [Summer Cheese Board Ideas for Entertaining](#)

FAQ

Can I use different types of dough?

Yes, you can use various types of dough, such as croissant dough or homemade pastry, depending on your preference.

What type of sausages works best?

You can use any cocktail sausages or mini hot dogs for this recipe; choose your favorite variety for the best flavor.

Can I make them in advance?

Yes, you can prepare pigs in a blanket in advance and store them in the refrigerator. Reheat them in the air fryer before serving to restore their crispiness.

What dipping sauces pair well with pigs in a blanket?

Common dipping sauces include mustard, ketchup, and barbecue sauce. Feel free to experiment with your favorite sauces.

How do I store leftovers?

Store leftover pigs in a blanket in an airtight container in the refrigerator for up to 3 days. Reheat them in the air fryer for optimal texture.



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Conclusion

Air fryer pigs in a blanket are a delicious and versatile snack that can bring joy to any gathering. With their flaky pastry and savory filling, they offer the perfect combination of flavors and textures. This dish is quick to prepare in the air fryer, making it an ideal choice for busy days or impromptu parties.

More recipes suggestions and combination

Cheesy Pigs in a Blanket

Elevate your pigs in a blanket by adding cheese. Simply place a slice of cheese alongside the sausage before wrapping it in the dough for a gooey, flavorful variation.

Vegetarian Pigs in a Blanket

For a vegetarian option, use plant-based sausages or mushrooms wrapped in pastry. This makes for a great alternative that still packs a punch of flavor.

See also [Ravioli with Tomatoes, Asparagus, Garlic, and Herbs](#)

Spicy Pigs in a Blanket

Add a kick to your recipe by incorporating jalapeños or spicy sausage. This variation is perfect for those who like a bit of heat in their snacks.

Sweet Pigs in a Blanket

Try using cinnamon sugar dough for a sweet twist. Pair with a fruit filling or serve with a sweet dipping sauce for a fun dessert.

Breakfast Pigs in a Blanket

Wrap breakfast sausages in pancake batter or crescent rolls for a delightful breakfast treat. Serve with maple syrup for dipping.

Mini Pigs in a Blanket for Parties

Make smaller versions of this dish using cocktail sausages. They are perfect finger foods for gatherings and can be served with a variety of dipping sauces.



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