



Easy Homemade Pigs in a Blanket Recipe

The First Bite That Started It All

I still remember the crunch of golden pastry, the snap of juicy hot dog. My grandma made pigs in a blanket for game nights. The smell filled her tiny kitchen, warm and buttery. **Ever wondered how you could turn this simple snack into something unforgettable?** One bite, and I was hooked. Now I make them for my own family. Try it—your kitchen will smell like love.

My First Kitchen Disaster (And Why It

Mattered)

My first try? The dough tore, the hot dogs rolled away. I panicked, patched it up, and baked them anyway. They came out lumpy but delicious. **Home cooking isn't about perfection—it's about joy.** Even messy food brings people together. Share your first kitchen fail below!

Why This Combo Works Magic

- The flaky crust hugs the hot dog, creating a perfect bite. - Everything bagel seasoning adds a salty, garlicky punch. **Which flavor combo surprises you most?** Try cheese or jalapeños next time. Poll: Sweet or savory toppings?

A Quick Dip Into History

This dish popped up in 1950s America, a twist on British sausage rolls. Busy moms loved its simplicity. *Did you know some call them “wiener winks”?* Now it’s a party staple. Tell me your family’s version!



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Ingredients:

Ingredient	Amount	Notes
Pizza Crust	1 can (13.8 oz)	Pillsbury's Classic Crust recommended
All-beef hot dogs	8	Vienna Beef preferred
Large egg	1	For egg wash
Everything but the bagel seasoning	As needed	Optional

How to Make Easy Homemade Pigs in a Blanket

Step 1 Preheat your oven to 400°F. Line a baking sheet with parchment paper. Unroll the pizza dough on a clean surface. Cut it into 8 long strips. (Hard-learned tip: Chill the dough 10 minutes if it's too sticky.)

See also Artisan Rye Sourdough Loaf

Step 2 Place a hot dog at the end of a dough strip. Roll it at an angle, overlapping slightly. Repeat until all hot dogs are wrapped. Space them on the baking sheet. **Step 3** Whisk the egg in a small bowl. Brush it over the pastry. Add seasoning if you like. Bake for 12–15 minutes until golden. **What's your go-to dipping sauce? Share below! Cook Time:** 12 minutes **Total Time:** 27 minutes **Yield:** 8 servings **Category:** Appetizer, Snack

Fun Twists on Classic Pigs in a Blanket

Cheesy Jalapeño Tuck a slice of cheddar and pickled jalapeño inside the dough before rolling. **Pretzel-Wrapped** Boil wrapped dogs in baking soda water first for a pretzel-like crust. **Mini Veggie Dogs** Swap beef hot dogs for plant-based ones. Add a sprinkle of smoked paprika. **Which twist would you try first? Vote in the comments!**

Serving Ideas & Perfect Pairings

Serve with spicy mustard or ketchup. Add pickles and chips for crunch. Pair with lemonade or a cold lager. For a party, skewer them with toothpicks. Offer ranch or BBQ sauce for dipping. **Which would you choose tonight?**



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Keep Them Fresh or Freeze for Later

These pigs in a blanket taste best fresh but keep well for 3 days in the fridge. Pop them in the microwave for 20 seconds to revive. Freeze extras on a tray first, then bag them for up to a month. *Fun fact: My grandkids sneak frozen ones straight from the freezer!* Double the batch for parties—they disappear fast. Why this matters: Wasting food hurts your wallet and the planet. Ever tried reheating in an air fryer? Share your trick below!

See also [Easy Baked Crab Imperial with Parmesan](#)

Fix Common Troubles

Dough tearing? Let it sit at room temp for 5 minutes first. If the pastry unrolls while baking, press seams gently before brushing with egg. Burnt bottoms? Use parchment paper, not foil. Why this matters: Small tweaks save time and frustration. Which issue drives you craziest—sticky dough or uneven browning?

Your Questions, Answered

Can I use gluten-free dough? Yes! Swap the pizza crust for a GF version—check baking time. **Make-ahead tips?** Wrap and refrigerate uncooked pigs for 4 hours. Add 2 extra minutes when baking. **Hot dog swaps?** Try mini sausages or cheese-stuffed ones. Veggie dogs work too. **Doubling the recipe?** Use two baking sheets. Rotate them halfway for even cooking. **No egg wash?** Milk or melted butter also gives a golden shine.

Let's See Your Creations!

Nothing beats sharing food joy. Tag **@SavoryDiscovery** on Pinterest so I can cheer your twists. Did you try pretzel dough or add spicy mustard inside? Happy cooking! —Elowen Thorn.