



# Easy Pigs in a Blanket Party Snack Recipe

## My First Party Snack

I made these for my son's birthday years ago. He was so excited. I still laugh at that memory. Now, they are my go-to party food.

They are so simple to put together. Anyone can do it. That is why I love this recipe. It makes everyone feel like a chef.

## Let's Get Rolling

First, preheat your oven to 375. Unroll that crescent dough. It always pops and makes me jump! Cut each triangle into three smaller ones.

Now, wrap each little wiener in a blanket. Start with the big end of the triangle. Roll it right up to the small point. It's like tucking them into bed.

## **The Secret Shine**

Melt some butter. Stir in garlic powder. This mix is the magic. Brush it over each little pig. Doesn't that smell amazing?

This step matters. It gives them flavor and a golden color. It makes them look and taste special. A little salt on top makes it perfect.

## **Why I Love This Recipe**

This is more than a snack. It brings people together. Everyone gathers around the plate. They talk and laugh while they eat.

That is the real magic of simple food. It creates happy moments. What is your favorite food to share at a party?

## **A Little Fun Fact**

\*Fun fact\*: People have been wrapping meat in dough for centuries! It is a very old idea. I think that is wonderful.

It shows that the simplest ideas are often the best. They last through time. What is the oldest recipe your family makes?

## **Time to Bake**

Space them out on the baking sheet. They need room to grow. Pop them in the oven for about 12 minutes.

Watch them turn a lovely golden brown. Let them cool just a bit before serving. I promise, they will disappear fast!

See also [Homemade Crab Rangoon Delight](#)

## **Your Turn in the Kitchen**

I hope you try this. It is so much fun. Did you use little wieners or cut up hot dogs? I would love to know how yours turned out.

Share your stories with me. Tell me about your party. Cooking is about making memories, not just food.



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## Ingredients:

Ingredient	Amount	Notes
Pillsbury crescent rolls	8 count (1 container)	
Cocktail wieners	24	or 6 hot dogs cut into quarters
Butter	$\frac{1}{4}$ cup	melted
Garlic powder	$\frac{1}{2}$ teaspoon	
Salt	$\frac{1}{2}$ teaspoon	

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These little piggies are my favorite party trick. They disappear faster than you can make them. My grandson calls them “yummy roll-ups.” I think that’s just perfect. 1. First, get that oven warming up to 375°F. It’s like giving the kitchen a cozy hug. I always do this first. It reminds me to slow down and enjoy the process. 2. Unroll that crescent dough onto your counter. Cut each triangle into three smaller ones. You’ll get 24 perfect little pieces. (A hard-learned tip: use a pizza cutter for this. It’s so much easier than a knife!). 3. Now, take a wee wiener. Place it on the wide end of a triangle. Gently roll it up towards the pointy tip. It’s like tucking a tiny hot dog into bed. I still laugh at that. 4. Give them some space on the baking sheet. They need room to grow and get golden. Nobody likes a crowded blanket. Then, mix your melted butter with garlic powder. Doesn’t that smell amazing? 5. Spoon that garlicky butter over each little bundle. A little sprinkle of salt finishes them off. Pop them in the oven for about 12 minutes. You’ll know they’re done when they’re lightly brown. \*Fun fact: I always sneak one straight from the tray. It’s the cook’s treat! What’s your favorite party snack to make?

Share below!\*

See also Easy Recipe for Fresh Pasta

**Cook Time:** 12-15 minutes **Total Time:** 25 minutes **Yield:** 24 pieces

**Category:** Appetizer, Snack

## Three Tasty Twists

Let's play with our food, shall we? You can make these your own. Here are some fun ideas for next time. **Cheesy Pigs:** Tuck a tiny piece of cheddar cheese in with the wiener before rolling. It gets all melty and wonderful. **Everything Bagel Pigs:** Skip the salt. Sprinkle the buttered tops with everything bagel seasoning instead. Oh my, so good. **Pizza Pigs:** Add a tiny dab of marinara sauce before rolling. A little grated parmesan on top makes it perfect. Which one would you try first? Comment below!

## Serving Them Up Right

These are perfect just as they are, piled high on a platter. For a party, I put out little bowls of dipping sauces. Ketchup, mustard, and a cheesy dip are all great. They're lovely with a simple side of fresh carrot sticks. The crunch is a nice change. For drinks, a cold root beer is a classic choice. Grown-ups might like a chilled lager. Which would you choose tonight?





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### Keeping Your Pigs Cozy for Later

These little snacks are best fresh from the oven. But we all have leftovers sometimes. Let them cool completely first. Then pop them in a sealed container in the fridge. They will be good for three days. You can freeze them too for a quick future snack. Just place the cooled pigs on a baking sheet. Freeze them solid for one hour. Then move them to a freezer bag. They will keep for two months. I once froze a batch for my grandson's surprise visit. He was so happy to have a warm snack ready.

See also [Classic Tomato Bruschetta on Toasted Bread](#)  
Reheating is simple. Warm them in a 350°F oven for about ten minutes. This keeps them crispy. Microwaving makes them soft, but it's fast. Batch cooking saves time and makes parties easier. Have you ever tried storing it this way? Share below!

### Simple Fixes for Happy Pigs

Sometimes the dough can tear. Do not worry. Just pinch it together around the wiener. It will bake up just fine. I remember when I rushed and my first pig lost its blanket. We still ate it. If your rolls are browning too fast, check your oven temperature. An oven thermometer helps a lot. This matters because the right heat cooks the dough perfectly. No one likes a raw center. Are they coming out dry? Try brushing on more butter mixture. This adds flavor and keeps them moist. Cooking confidence comes from fixing small problems. Good flavor makes everyone smile. Which of these problems have you run into before?

### Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes. Use gluten-free crescent roll



dough. Check the labels on your wieners too. Q: Can I make them ahead of time? A: Absolutely. Assemble them and keep in the fridge. Bake them just before your party. Q: What if I don't have garlic powder? A: You can use onion powder. A brush of just butter works great too. Q: Can I double this recipe? A: You sure can. Just use two baking sheets. Switch their oven racks halfway through. Q: Any fun extra tips? A: Add a sprinkle of everything bagel seasoning before baking. It is delicious. Which tip will you try first?

## Share Your Party Snacks!

I hope you have fun making these. They always bring a smile to my table. I would love to see your creations. Your friends will beg you for the recipe. Have you tried this recipe? Tag us on Pinterest! Let's build a community of happy cooks. I love seeing your kitchen adventures. Happy cooking! —Elowen Thorn.

*You need to try !*

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[Savorydiscovery.com](http://Savorydiscovery.com)



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