

Pigs in a Blanket

(Serves 3)

- 1 12oz package of *Johnsonville Smoked Beef Brats*
- 1 8oz roll of *Pillsbury Original Crescent Rolls*
- *Pam Olive Oil Cooking Spray - 5oz*

1: Preheat the oven to 375.

2: Open and drain the brats and place on a plate.

3: Open the crescent rolls by peeling along the guide and then striking the tube on the counter. Unroll the dough and tear at the serrations until you have 8 wedges.

4: Spray your cooking sheet with a light coating of cooking spray.

5: Place a brat at the base of a dough wedge, (the long edge), and roll until the brat is well wrapped. (The edges will be sticking out). Place on your cooking sheet. Repeat this step until you have 6 pigs in a blanket. There should be about 2 inches in between each pig.

6: Roll the remaining dough into proper croissants and place on the cooking sheet as well.

7: Bake for 12-14 minutes, or until golden brown. Let cool for 5 minutes and serve.