

Gourmet "Pigs in a Blanket"



This recipe takes the kid's version of hot dogs and crescent rolls and brings it to the grown~up level

Makes about 16

1 11x17" puff pastry sheet, thawed

5~6 thick cut slices bacon

2T pure maple syrup

1 heavy pinch cayenne pepper, more or less to taste

2oz goat cheese, softened

1/4c pecans, chopped

Preheat oven to 425. Cover rimmed baking sheet with heavy~duty foil. Lay bacon out flat on foil. Mix together maple syrup and cayenne pepper and brush on bacon. Bake approximately 15~18 minutes or until cooked through. Remove bacon from foil and drain on paper towels. When cool enough to handle, cut into about 1 1/2" long pieces.

Cut puff pastry sheet into 16 equal squares and place a piece of bacon in the center of each piece of puff pastry. Spread each bacon piece with a layer of softened goat cheese and top with chopped pecans.

Brush one side of puff pastry with water and pinch edges together to form a seal. Place on baking sheet and cover with plastic wrap. Refrigerate up to 8 hours or can freeze.

To bake: remove from refrigerator and bake at 425 for 12~18 minutes or until puff pastry is golden brown. Serve hot, warm or room temperature.

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