

Gourmet "Pigs in a Blanket" II



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

The variations of this classic appetizer are endless

Makes about 16

1 11x17" puff pastry
sheet, thawed

2oz goat cheese

1 jalapeno pepper,
seeded, diced

16 Lil' Smokey's sausages

2T honey

BBQ sauce, for dipping

Cut puff pastry sheet into 16 equal squares.

In small bowl, mix together goat cheese, honey and diced jalapeno pepper. Cut a slice in each Lil' Smokey's sausage and spread apart slightly. Stuff with a small amount of the goat cheese and gently press sausage closed. Place stuffed sausage in middle of puff pastry square.

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 at this point.

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 with BBQ sauce for dipping.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

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