



# Kielbasa Pigs in a Blanket

by **Michael Symon**



A New Year's party power move – smoky kielbasa wrapped in golden puff pastry, baked as one dramatic slab and sliced for maximum payoff. Everything people actually want at a party, done smarter and juicier.

**Prep Time:**  
20 Mins

**Cook Time**  
15 mins

**Serves:**  
6-8 Servings

**Level:**  
Beginner

## Ingredients

- 12 oz kielbasa, whole
- 1 sheet puff pastry, thawed
- 1 egg, beaten (egg wash)
- POP mustard, for dipping/topping

## Instructions

### Step 1

Preheat oven to 400°F.

### Step 2

Wrap an entire puff pastry sheet around the whole kielbasa

### Step 3

Brush with egg wash.

### Step 4

Bake 12–15 minutes until golden brown.

### Step 5

Cut into slices and arrange on a plate.

## Serving & Finishing

- Garnish with Pop Mustard on top of each piece.