



## Holiday Smoked Sausage Pigs in a Blanket

total time: 35 min | servings: 16 | \$0.50 per serving\*

### INGREDIENTS

- 11 Bar-S smoked sausages, each cut into 3 even pieces
- 1 - 8 oz can crescent dough rolls
- 1/2 cup canned cranberry sauce
- 1/2 cup barbeque sauce

### GET COOKING

1. Preheat oven to 375° F.
2. Open can of crescent rolls and unroll dough.
3. Create 4 rectangle pieces by using the perforated lines, seal the diagonal lines by pushing the dough together with fingers.
4. With a pizza cutter, make 8 strips with each of the 4 rectangles.
5. Wrap each strip around one piece of smoked sausage.
6. Place each wrapped sausage on an ungreased cookie sheet.
7. Place in oven and bake for 15 minutes until golden brown.
8. Remove from oven and let cool for 10 minutes.
9. While cooling wrapped sausages, create dipping sauce by adding cranberry sauce and barbeque sauce together and mixing thoroughly. If desired, heat the sauce in the microwave or oven.
10. Serve wrapped sausages with dipping sauce. Enjoy.