

SMOKED PIGS IN A BLANKET

INGREDIENTS:

- 1 package **Unger Meats Wieners**
- 1 package Pillsbury Wiener Wraps

DIRECTIONS:

- Place a parchment paper on a baking tray and preheat grill to 350 degrees F.
- Cut wieners into bite size pieces.
- Wrap in dough (cut to the same size) and place on baking sheet.
- Place the baking sheet on the grill. Cook for 20-25 mins, or until the dough is cooked through and golden brown.



DIPPING SAUCES:

- Equal parts Mayonnaise and Sour Cream
- Seasoning of choice to taste (*we used Spiceology Jalapeño Popper; Spiceology Really Ranch; Kosmos Q Wing Dust Buffalo; Kosmos Q Wing Dust Chili Lime; Meat Church Fajita Seasoning*)
- For best results, refrigerate for a couple hours before serving.

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UNGERMEATS