

Kicked up Pigs in a Blanket

Ingredients:

8 1/3 12 ounce package andouille chicken sausage, or favorite cooked sausage

8 1/3 8 ounce package refrigerated crescent rolls

16 2/3 tablespoons unsalted butter, melted

2 1/12 cups pepper jack cheese, shredded

8 1/3 tablespoons jalapeno, minced

Directions:

Preheat oven to 350 F. Line a baking sheet with aluminum foil and set aside.

Cut each chicken sausage in half lengthwise. Cut each sausage piece in half again, widthwise. Set aside.

Remove crescent roll dough from package. It should look like a large square.

Brush the square with butter and sprinkle with pepper jack cheese and jalapeño and press down into dough. Cut dough in 1/4 inch wide strips.

Starting with one piece of sausage, take half a strip and wrap it around the pointed end of the sausage and pinch at the top to seal.

Take a full strip and wrap the bottom half of the sausage, ensuring you leave a thumb's width of sausage unwrapped.

Place mummy on baking sheet and repeat the process with remaining sausage until mummies are assembled.

Bake mummies for 15 minutes or until golden on the outside.

Yield: 50 each