



CHEF KWAME'S

Creole Pigs in a Blanket

Ingredients

4 Andouille Sausage, D'Artagnan preferred
1 box Puff pastry, thawed
2 Whole eggs
1 tbsp Whole milk
All-purpose flour, as needed
Maldon salt, as needed
Creole Mustard Sauce, for serving

For the sauce:

3 tbsp Mayonnaise
3 tbsp Creole Mustard
1 ½ tbsp Honey
1 tbsp Lemon Juice, freshly squeezed
1 tsp Creole Seasoning, such as Kwame's Mom's House Spice
½ tsp Kosher Salt (Diamond Crystal), plus more as needed

Method

1. Preheat the oven to 425 F. Line 2 baking sheets with parchment paper. In a small bowl, beat together the eggs and milk. On a lightly floured work surface, spread out one puff pastry sheet, then cut it in half, so it is as long as the sausage. Refrigerate the pastry you're not using so it doesn't get too warm and sticky.
2. Pat the sausage dry with paper towels. Place one link on the lengthwise edge of the pastry. Brush the last two inches of the end of the pastry with the beaten egg wash, then tightly roll the sausage. Place the wrapped sausage, sealed-side down, on a parchment-lined baking sheet. Freeze until ready to bake. Repeat the process with the remaining pastry sheets and sausage.
3. Slice the wrapped sausages into 1-inch pieces and arrange them on the parchment-lined baking sheets about 3 inches apart. Be sure to use a sharp knife to prevent stretching the pastry.
4. Brush each piece with egg wash and sprinkle with flaky salt. Bake for 15-20 minutes, until the pastry is crispy and golden brown and the sausages inside are hot. (You can test with a skewer or the tip of a thin, sharp knife.) Rotate the pan as needed to ensure even cooking.
5. Meanwhile, make the Creole sauce. In a bowl, combine all the ingredients and mix well. Taste, adding additional lemon, honey and salt, as necessary.
6. To serve, top each pig in a blanket with a small dollop of mustard sauce. If desired, garnish the sauce with chives.