

# Pigs in a Blanket



<b>Servings:</b>	25.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-51604

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL SUB MINI WGRAIN	25 Each		262670
FRANKS 3 MEAT CLASSIC 8/	25 Each		304913

## Preparation Instructions

Gather all ingredients needed. Wash hands and apply fresh pair of gloves.

### THE DAY BEFORE:

Pull sub dough from freezer the night before. Lay out the number needed on a sheet pan lined with parchment paper sprayed with buttermilk, and place pan in cooler to thaw overnight.

1. Take sheet pans of thawed dough and set on counter. Take a piece of dough and stretch it out a little to wrap.
2. Take 1 hot dog and twist the dough around the hot dog from end to end. Replace onto sheet pan.
3. Continue until all hot dogs are wrapped.
4. Bake at 350F for 10-15 minutes, until the dough is golden brown. Hot dogs should reach 165F when temped.

CCP: Hold baked pigs-in-a-blanket at 145F in warmer covered with foil until ready to serve.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	331.70
<b>Fat</b>	18.80g
<b>SaturatedFat</b>	5.50g
<b>Trans Fat</b>	0.03g
<b>Cholesterol</b>	45.00mg
<b>Sodium</b>	760.10mg
<b>Carbohydrates</b>	30.00g
<b>Fiber</b>	3.30g
<b>Sugar</b>	5.00g
<b>Protein</b>	12.20g
<b>Vitamin A</b> 0.07IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 53.01mg	<b>Iron</b> 2.33mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

## Nutrition - Per 100g

No 100g Conversion Available