

PIGS IN A BLANKET



MEAT/MEAT ALTERNATE : WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 serving

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Roll, Whole Wheat, Frozen, 2 oz. eq., #1220	100 rolls
Frankfurter, 6", #1051	100 frankfurters

DIRECTIONS

1. Thaw the number of rolls needed for recipe under refrigeration.
2. Stretch the thawed rolls. Wrap the stretched roll around the frankfurter and seal the edges.
3. Place the wrapped frankfurters on lined sheet pans and let them rise in a warm place until the dough is almost doubled in volume-about 30 minutes.
4. Bake the Pigs in a Blanket in a preheated oven for 14 minutes at 400 degrees F, or until the desired temperature is reached.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
5. Serve immediately, or cover the sheet pans with foil or plastic wrap until ready for service. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in warmer until ready for service.
 CCP: Cover and hold for service at 135 degrees F or higher.
6. Portion one Pig in a Blanket per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grain.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes.
 Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

NUTRIENTS PER SERVING

Calories	320	Dietary Fiber	3.00 g	Sodium	730.00 mg	Sat. Fat	5.00 g
Carbohydrates	29.00 g	Protein	11.00 g	Total Fat	18.00 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF PIGS IN A BLANKET

1.



FOR A DIAGONAL ROLL: Stretch the thawed rolls, then lay each Frankfurter diagonally on each stretched roll.

2.



FOR A DIAGONAL ROLL: Wrap each stretched roll diagonally around the frankfurter and seal the edges.

3.



FOR A HORIZONTAL ROLL: Stretch the rolls. Frankfurter is laid in the middle of stretched roll.

4.



FOR A HORIZONTAL ROLL: Wrap stretched roll around frankfurter and seal edges.

5.



Sheet pan of baked Pigs in a Blanket.

6.



1 serving of Pigs in a Blanket