



FRENCH TOAST – PIGS IN THE BLANKET

SERVINGS: 4 (4 each)

PREPPING TIME: 10 MIN

COOKING TIME: 10 MIN

Ingredients

1 – Loaf of soft white bread (your choice of bread,)
16 – Sausage links of your choice.
1 – Cup of milk
2 – Tablespoons of pure vanilla extract.
2 – Eggs
½ - Stick of butter
1 – Jar of maple syrup of your choice.

Instructions

1. Cook your sausage and set aside. Your sausage can be precooked a few days before your camping trip and storage in a plastic baggie in your refrigerator.
2. Cut the bread crust off the edges.
3. Take a drinking glass with smooth sides and use it to roll the bread flat so it's about a ¼" thick.
4. Roll a pre-cooked sausage link into the flatten bread slice.
5. Press down on the seam firmly to get it to stay in place.
6. Set aside and repeat this process for all your sausage links.
7. Mix the eggs, vanilla extract, and milk together well in a mixing bowl to form the batter.
8. Place the batter into a shallow pan.
9. Pre-heat your griddle or pan to medium and melt some of the butter.
10. Dip your piggies in the batter mixture and place onto your griddle or pan rotating until golden brown. Make sure all sides have been cooked.
11. Repeat this process until all the pig in the blankets have been cooked.
12. Top with maple syrup and serve.

Tips and Variations

For added flavor we like to use pure maple syrup. You can also top with powdered sugar and/or cinnamon.