

# Pigs in a Blanket Wreath



“Garnished with rosemary sprigs and a crescent dough bow, this buttery, sausage-filled wreath is a perfectly festive appetizer for the holidays.”

Total Time: 40 mins   Yields: 3.5 dozen

## Ingredients

- 2 tubes (8 ounces each) refrigerated crescent rolls
- 42 miniature smoked sausages
- Fresh rosemary sprigs (for garnish)
- Cherry tomatoes (for garnish)
- Sliced provolone cheese, cut with star-shaped cookie cutters, optional

## Directions

- Preheat oven to 350°. Unroll crescent dough and separate each tube into 8 triangles; cut 14 of the 16 triangles lengthwise into 3 triangles each. Place 1 sausage on the wide end of each smaller triangle; roll up tightly.
- Arrange 24 appetizers, point side down, in a 10-in. circle on a parchment-lined baking sheet. Place remaining appetizers in the center of the ring to form a 7-in. circle. Bake 16-18 minutes or until golden brown.
- Shape remaining 2 dough triangles into a bow\*; place on another parchment-lined baking sheet. Bake 10-12 minutes or until golden brown.
- Cool ring 5 minutes before carefully removing to a serving platter, placing bow across the bottom of the wreath. Garnish with rosemary sprigs, cherry tomatoes and if desired, provolone cheese stars.

*\* Editor's Tip:* Cut off roughly two-thirds of the dough triangle to form the bow's tail. Then, trim the top portion of the dough to form the bow's wings. Finally, to create the knot, wrap one of the trimmed pieces where the two wings meet.

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