



PIGS IN A BLANKET

These baked hot dog sandwiches appeal to kids of all ages.

Yield: 1 Hot Dog



INGREDIENTS

1 Each **RICH'S** RIP STICK™ PROOF & BAKE BREADSTICK DOUGH WITH WHOLE GRAIN (#12194)

1 Each Hot Dog

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0°F to -10°F until ready to pan.
- 2 Remove frozen breadstick dough pieces from the case and place on parchment lined sheet pan. Cover the pan of frozen dough with a sheet of plastic sprayed with pan release oil and thaw at room temperature for 30 to 45 minutes.
- 3 Stretch each dough piece to 18" long (the length of a half sheet pan or width of a full-size sheet pan.)
- 4 Wrap the thawed piece of dough in a spiral around a 2 oz. hot dog and tuck the ends of the dough under the hot dog.
- 5 Place wrapped hot dogs 1 inch apart on a lined ½ or full-sized sheet pan.
- 6 Place the pan of wrapped hot dogs in the proofer set at 85% humidity and 95°F or recover the pan with the oiled plastic and set at room temperature for 20-30 min. until dough to double in size covering most of the hot dog.
- 7 Bake at 325 F in a convection oven or at 350 F in a conventional/deck oven until bread is light golden brown and hot dogs' interior reaches 155°F. (approximately 10 to 12 min.) Place in a warmer and keep pigs-in-blankets at 140°F until ready to serve.

CHEF NOTES