

Pigs *in the* Blanket

An Old-Fashioned Favorite!
Savory Pork Sausage Wrapped in Dough



STEHOUWER'S
The place to find the original beef sizzler



Pigs in the Blanket

Savory Pork Sausage Wrapped in Pastry Dough

- ✓ Original Pigs in the blanket.
- ✓ Meets USDA standards.
- ✓ Flash frozen immediately for sealed-in freshness.
- ✓ Assured portion control.

No Thawing Needed- Bakes up in 30 Minutes!

- ✓ Cooks in just 30 minutes.
- ✓ Increased efficiency with freezer-to-cooking convenience.
- ✓ Easy way to increase menu variety.

• COOKING INSTRUCTIONS •

Preheat oven at 425°. Place frozen Pigs on cookie sheet. Bake at 425° for 25-30 minutes or until golden brown.

• SERVING SUGGESTIONS •

PIGS & POTATOES

Bake and serve with your favorite potato salad.

PIGS CON QUESO

Sauté 1 onion in small amount of butter. Add 1 can Rotel tomato, 1 TBS. Worcestershire sauce, garlic, and salt to taste. Add 1 pound Velveeta® cheese, melt together. Serve over baked Pigs with your favorite Spanish rice.

MUSHROOM DELIGHT *in butter*

Sauté 1 small onion and small can of mushrooms. Add 1 can mushroom soup, 1.3 cup milk, salt and pepper to taste. Pour over baked Pigs just before serving.

HORS D'OEUVRES

Cut Pigs in 2 or 3 pieces and bake at 425° for 25-30 minutes. Serve with your favorite sauce or topping.

PIZZA PIGS

Bake Pigs at 425° for 25-30 minutes. Remove from oven, add pizza sauce over top of the Pigs, sprinkle with Mozzarella cheese. Bake for another 10 minutes.

BREAKFAST PIGS

Bake Pigs at 425° for 25-30 minutes. Remove from oven and top with your favorite syrup.

There's lots of ways you can serve Stehouwer's Pigs in the Blanket...just use your imagination!!!



PRODUCT CODE

0085

12-18

COUNT/PORTION

BULK

RETAIL

CASE WEIGHT

5 LBS.

13.5 LBS

This product is produced in a modern USDA approved facility, under strict HACCP guidelines.

Nutrition Facts

Serving Size 1 Piece (42g)
Servings Per Container 12

Amount Per Serving

Calories 160 **Calories from Fat 90**

% Daily Value*

Total Fat 10g **19%**

Saturated Fat 1g **10%**

Trans Fat 0g **0%**

Cholesterol 100mg **33%**

Sodium 200mg **9%**

Total Carbohydrate 6g **2%**

Protein 7g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 8%

Not a significant source of dietary fiber

*Percent Daily Values are based on a 2,000 calorie diet.

