

## **Salami Pigs in a Blanket**

It's OK to admit that you love pigs in a blanket. They come out on a tray at a fancy cocktail party, and you secretly do a happy dance. We've all been there. Retro, hipster, trashy: no label can define nor denigrate these bite-size porky delights. This is especially true for our salami pigs in a blanket. But if you need to justify them, our apple-onion chutney and mustard beer dipping sauces will class them up nicely. Pig out.

### **Ingredients**

#### **Apple Onion Chutney**

2 tablespoons unsalted butter  
1 large red onion, finely chopped (about 2 cups)  
2 McIntosh apples, peeled and finely chopped (about 2 ½ cups)  
1 cup packed brown sugar  
1 cup apple cider vinegar  
½ cup water  
10 whole peppercorns  
5 whole cloves  
Generous pinch kosher salt  
1 tablespoon fresh lemon juice

#### **Mustard Beer Dipping Sauce**

½ cup spicy brown mustard  
¼ cup IPA or any hoppy beer  
2 teaspoons sugar

#### **Salame Pigs in a Blanket**

2 Genoa or Sopressata Chubs  
1 (17-ounce) box puff pastry, defrosted  
3 tablespoons spicy brown mustard  
1 large egg  
1 tablespoon caraway seeds

#### **special equipment**

2 large baking sheets  
Pastry brush  
Pizza wheel

### **Directions**

Preheat oven to 375 degrees. Line 2 baking sheets with parchment paper.

#### **For the Salami Pigs in a Blanket**

Cut salami chub into about 1 ½-inch long pieces. Work with a pastry sheet one at a time, keeping the second one covered and refrigerated. On a lightly floured surface, roll out the dough to 10-inch x 11 ¼ inch. Cut 9 even strips across the long side, and each strip cut evenly into 4 sections (36 strips total each sheet); each piece should be about 1 ½-inch by 2 ¾-inch. Brush each strip with thin layer of mustard. Lay a cut salami piece at one end and roll the pastry around it, press down firmly on seam to seal. Transfer to baking sheet, seam side down. Repeat for all the cut strips. Roll out the second pastry sheet and repeat, transferring all onto the second baking sheet.

Beat the egg in a small bowl. With a clean pastry brush, brush each rolled salami top with the egg wash. Sprinkle with a bit of caraway seeds.

Bake until puffed and light golden, 20 to 25 minutes, rotating pans halfway through. Serve warm with mustard-beer dipping sauce and apple onion chutney.

### **For the Mustard-beer Dipping Sauce**

Mix all the ingredients in a bowl. This can be made a few hours ahead and chilled.

### **For the Apple-onion Chutney**

In a medium saucepan, melt the butter over medium heat and cook the onions until soft, about 8 minutes. Add apples, sugar, vinegar, water, peppercorns, cloves and salt to the saucepan. Bring to a boil, reduce heat to a simmer. Cook for 1 ½ hours, uncovered, stirring occasionally. Make sure there is still liquid left, drag the wooden spoon across the bottom of the saucepan and if it takes a few seconds for the remaining liquid to fill in the space, then it is done. Mash a little with a spatula. Turn off heat and stir in the lemon juice. Adjust seasonings. Try to remove the whole cloves if possible. Makes about 2 cups.

**total time:** 1 hour 15 minutes

**active prep:** 50 minutes

**serves:** 72 pieces

**difficulty:** *moderate*