



INGREDIENTS

- 1 (16 ounce) package **Smokey Denmark's Beer Brats** or **Pepperwurst**
- 2 cans (13.8 ounce) pizza crust (room temperature)
- 5 cups water
- ¼ cup baking soda
- 1 egg, beaten
- Kosher salt, to taste
- Everything bagel seasoning, to taste

More great recipes at
smokeydenmark.com

PIGS IN A PRETZEL BLANKET

| PREP | COOK TIME | SERVES |
|--------|-----------|---------|
| 10 min | 20 min | 8 to 10 |

DIRECTIONS

Preheat oven to 425 degrees. Open the cans of pizza crust; stretch and roll them out. Cut into 1-inch wide strips. Cut the sausage links in thirds. Rollup the sausage in the pizza dough so the dough wraps around twice - leaving the ends sticking out and cutting off any excess. Secure with a toothpick. Place on a lightly greased baking sheet until ready to boil.

Bring water to a light boil; add in baking soda. Once dissolved, boil wrapped sausages in water mixture for 20-30 seconds each (working in small batches).

Remove and place back on baking sheet. Brush each lightly with beaten egg and sprinkle with kosher salt and everything bagel seasoning. Bake for 15-20 minutes until the dough is nicely browned.

Remove toothpicks and serve with your favorite mustard.

Enjoy

