

Featuring Tennessee Gourmet® Products

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**Apple Pigs in Blanket**

8 spicy Italian sausages	2 Tbsp. Dijon mustard
¼ cup extra-virgin olive oil (EVOO), plus extra for brushing	2 Tbsp. Tennessee Gourmet® Apple & Spice (your choice of flavor)
8 whole garlic cloves	1 can crescent rolls, 8 serving size
Salt and pepper to taste	water

In a saucepan add ½-inch water. Immerse sausages in water and simmer for 10 minutes. Remove sausage and dry the pan. Return to stove and add the olive oil on medium heat. When hot, return the sausage to the pan with garlic cloves and sauté until medium brown all over. Remove garlic to a bowl. Remove sausage to a plate to cool. Use a fork to mash the garlic with salt and pepper. Stir in mustard and Apple & Spice, set aside.

Preheat oven to 375 degrees F.

Lightly flour a baking sheet. Layout each triangle of dough on a baking sheet and brush one tablespoon of garlic/mustard/apple paste. Wrap dough around sausage with the sausage ends peeking out. Brush with olive oil. Bake until brown all around.

Remove and let cool for 5 minutes. Cut into ¾-inch long pieces and serve.