



## Pig in a Blanket with Peach Mustard

**Servings: 60**

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 40 minutes

*What's a party without pigs in a blanket? Virginia Ham and collard greens give the classic party bites a face-lift with a Southern disposition. These appetizers have been dressed up and updated, and are sure to be perfect for the coming summer nights.*

- 1 package puff pastry sheets
- 1/2 cup scallions, chopped
- 1 tablespoon garlic, minced
- 1 tablespoon extra virgin olive oil
- 10 ounces collard greens, thinly sliced
- 1/2 cup low sodium chicken broth
- 1 1/2 teaspoons Tabasco sauce
- 1 each egg, beaten with 1 tablespoon of water
- 12 ounces Virginia ham, deli-sliced
- FOR THE MUSTARD**
- 1/3 cup peach preserves
- 1/4 cup Dijon mustard
- 1 tablespoon honey
- 1/4 teaspoon red pepper flakes

*How can you go wrong with puff pastries? The ham gives it that "meaty/salty" taste offset by the savory collard greens. The peach mustard sauce put this appy over the edge with a sweet mustard edge that goes very well with the ham.*

### THAW PASTRY(40 minutes):

Thaw pastry according to package directions.

Line 2 baking sheets with parchment paper.

### GREENS MIXTURE (while pastry thaws):

Cook scallions and garlic in oil in a saute pan over medium heat, 3 minutes

Stir in greens in batches until their wilt enough to fit in the pan.

Add broth and simmer greens until soft, about 10 minutes more.

Stir in Tabasco and season greens with salt and pepper and remove from heat.

Preheat oven to 400F°

### PREPARE PASTRY (10 minutes):

Roll out each pastry with a rolling pin on a slightly floured surface, 1-inch larger, then slice horizontally into thirds.

Brush each third with the egg mixture.

### FILL PASTRIES & BAKE (30 minutes):

Line each pastry third with 3 slices of ham and 1/2 cup greens mixture.

Roll up jelly-roll-style, pinching the edge to seal.

Brush outside of each roll with egg mixture.

Slice each roll into 1/2 inch thick slices (discard end pieces) and transfer to prepared baking sheets.

Bake appetizers until golden, 18-20 minutes.

FOR THE SAUCE (while pastries bake):

Whisk together preserves, mustard, honey and pepper flakes until smooth.

5-Star Recipe is an ETL Consultant's Corporation company. Visit us at [www.5starrecipe.com](http://www.5starrecipe.com)