Pigs in a Blanket Wreath with Rosemary Garlic Aioli

A festive twist on a classic appetizer, made with Dijon mustard, plenty of freshly grated Parmesan, black garlic seasoning and a creamy rosemary garlic aioli. Served over a bed of fresh rosemary, this golden, pull-apart wreath doubles as edible holiday decor!

Prep Time: 25 minutes
Cook Time: 20–25 minutes
Total Time: 45–50 minutes
Yield: 40–48 pigs in a blanket

Ingredients

Pigs in a Blanket Wreath

- 2 (8 oz) cans crescent roll dough
- 40–48 mini cocktail sausages
- 4–6 tsp Dijon mustard
- ⅔–1 cup finely grated fresh Parmesan cheese, plus more for topping
- 1 egg
- 1 tbsp water
- 1–2 tsp black garlic seasoning
- 1–2 bunches fresh rosemary sprigs, for serving

Rosemary Garlic Aioli

- ½ cup mayonnaise
- 1 garlic clove, finely grated
- 1 tsp fresh lemon juice
- 4 tsp Dijon mustard
- 1 tsp finely minced fresh rosemary
- Salt and freshly cracked black pepper, to taste

Instructions

1. Preheat the oven to 375°F and line a large baking sheet with parchment paper.
2. Unroll the crescent dough and gently roll it out, pressing together any perforations to create two continuous sheets.
3. Brush each sheet with 2–3 teaspoons of Dijon mustard and generously sprinkle with ⅓–½ cup of freshly grated Parmesan.
4. Cut the dough into small strips or triangles. Pat the cocktail sausages dry and roll each sausage in a piece of dough.
5. Place a small, oven-safe circular dish in the center of the prepared baking sheet. Choose a dish approximately the same size as the bowl you plan to serve your aioli in.
6. Arrange the pigs in a blanket in concentric circles around the dish, positioning them close enough together so the dough bakes into a cohesive, pull-apart wreath.
7. Whisk together the egg and water to create an egg wash. Brush generously over the dough, then sprinkle with additional freshly grated Parmesan and black garlic seasoning.
8. Bake for 20–25 minutes, or until the crescent dough is puffed, golden brown and fully cooked, including where the pieces meet.
9. Meanwhile, prepare the rosemary garlic aioli. Combine the mayonnaise, grated or finely minced garlic, lemon juice, Dijon mustard, finely minced rosemary, salt and black pepper. Stir until smooth and refrigerate until ready to serve.
10. Arrange fresh rosemary sprigs on a large round serving board, fanning them outward to create a full, evergreen wreath effect.
11. Allow the baked wreath to cool slightly before carefully removing the oven-safe dish and transferring the wreath onto the bed of rosemary.
12. Cut additional rosemary sprigs into smaller pieces and tuck them into any gaps between the pigs in a blanket for an extra festive touch.
13. Place a small bowl of rosemary garlic aioli in the center and serve warm.

Notes & Tips

- **Freshly grated Parmesan:** Use a fine grater so the cheese distributes evenly throughout the dough.

- **Pull-apart structure:** Make sure the pieces of dough touch when arranging the wreath so they bake together.
- **Fresh rosemary:** Add the rosemary after baking to preserve its vibrant green color and fresh aroma.
- **Make ahead:** Assemble the wreath a few hours in advance and refrigerate, covered. Add the egg wash and toppings just before baking.
- **Extra cheesy variation:** Next time, I'd love to try tucking small pieces of provolone between the individual pigs in a blanket before baking for an even cheesier, pull-apart bread effect!