

Kimchi Pigs In A Blanket Christmas Tree

BY JASMINE PAK | @JASMINEPAK

Pigs in a blanket were one of my favorite treats growing up. Whenever someone brought them to school, I'd sneak a couple extra into my lunchbox to take home. And what did I have with just about every meal? Kimchi, of course!

I grew up between two cultures, with a Taiwanese mom and Korean heritage, and a lot of my favorite foods are a reflection of that Asian American upbringing. Thanksgiving and Christmas in my family have always been an opportunity to bring together the foods and traditions that feel like home, even when they don't necessarily fit into one traditional holiday menu. So adding kimchi to pigs in a blanket felt like a very natural combination to me. It takes a nostalgic American party food I loved as a kid and gives it a little nod to my Korean heritage. Shaping them into a Christmas tree makes them even more festive and brings that playful, nostalgic feeling to the holiday table.

This is a super simple, nostalgic version of the pigs in a blanket I loved growing up. Over the years, I've made them fancier by adding cheese, jalapeños, garlic, and plenty of other combinations, but this version is my favorite because it goes back to the basics. I love that it can be a starting point for whatever your family loves. To me, that's what makes food such a meaningful part of being Asian American: taking something familiar, adding a little bit of where you come from, and making it your own.

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INGREDIENTS

2 cans (8 oz each) Pillsbury Original Crescent Rolls
32 cocktail-size smoked link sausages or hot dogs
1 tbsp neutral oil
1 cup kimchi
1 tbsp salted butter, melted
Ketchup, for serving

INSTRUCTIONS

01 Add oil to a skillet over medium heat. Add 1 cup kimchi and toss. Lower the heat to low. Cook for 15–20 minutes, stirring occasionally, until most of the excess moisture has cooked out. Remove from heat and let cool completely.

02 Heat oven to 375°F. Line a large cookie sheet with parchment paper.

03 Separate each can of crescent dough into 8 triangles. Cut each triangle in half lengthwise, creating 32 smaller triangles.

04 Place a small amount of cooled kimchi on each triangle (about 1/2 teaspoon), then place a cocktail sausage on the wide side. Roll up each one, starting at the wide side and rolling toward the opposite point.

05 Arrange the pigs in a blanket on the prepared baking sheet in a Christmas tree shape, with a trunk at the bottom.

06 Brush the tops of the dough with melted butter.

07 Bake for 18–22 minutes, or until the dough is golden brown and cooked through.

08 Serve warm with ketchup for dipping.