

Game Day Chili Pups

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

40

Description

Tailgating or checking out the game at home these mini chili pups are smoky spicy and delicious Great for snacking before the touchdown

Ingredients

- - 1 (1 pound) loaf frozen bread dough
- thawed - 1 egg - 1 (14 ounce) package Hillshire Farm Lit'l Smokies® Smoked Sausage - 1 (15 ounce) can no-bean chili - 1 ½ cups shredded Cheddar cheese - ¼ white onion
- chopped - 1 (12 ounce) jar sliced pickled jalapenos

Instructions

1. Cut thawed dough into 36 to 40 one-inch pieces. Roll each piece into a small oval shape and place on a parchment-lined baking sheet. Cover with greased plastic wrap and let rise in a warm place until doubled in size. Heat oven to 375 degrees F. Whisk egg with 1 teaspoon water and gently brush the tops of each roll. Bake until golden
2. about 15 minutes. In a skillet over medium-high heat
3. cook Lit'l Smokies smoked sausages until browned. At the same time
4. heat chili in a saucepan over medium heat until hot. Cut each roll in half down the top
5. not cutting all the way through. Place a smoked sausage into each roll
6. top with a spoonful of chili and garnish with cheddar cheese
7. onion and jalapenos.