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**PNB900 SERIES**

**PIGS IN A BLANKET™**  
Appetizer Maker

Instructions and Recipes



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# SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## Appliance Specifications:

120 Volts, 60 Hz, 750 Watts, ETL Approved

## IMPORTANT PRECAUTIONS

1. NEVER immerse appliance or cord in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER leave appliance unattended while in use.
5. NEVER place anything other than what is intended to be cooked in the appliance.
6. Unplug appliance from outlet when not in use and when cleaning.
7. DO NOT place appliance in dishwasher.
8. Keep out of reach of children.
9. This appliance is NOT A TOY.
10. This appliance is not intended for use by young children or the cognitively challenged without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. **Read all instructions before operating this appliance.**
2. DO NOT touch hot surfaces.
3. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
4. To protect against risk of electrical shock, do not immerse cord, plugs or appliance in water or any other liquid.
5. DO NOT operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, or to a repair shop for electrical or mechanical adjustment.
6. The appliance manufacturer does not recommend the use of accessory attachments other than what is supplied with the unit. They may cause injuries.
7. Close supervision is necessary when any appliance is used by or near children.
8. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
9. DO NOT overload wall outlet, extension cords, or integral convenience receptacles, as this can result in a risk of fire or electric shock.
10. This appliance should not be used for purposes other than stated in the instructions accompanying this appliance.
11. DO NOT leave unit unattended while in use or when plugged into an outlet.
12. Unplug from outlet when not in use and before removing parts for cleaning. Allow to cool before putting on or taking

off parts and before cleaning the appliance.

13. A short power-supply cord or detachable power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not let cord hang over edge of table or touch hot surfaces.
14. Always plug cord into wall outlet before operation. There is no on/off switch. To turn off, remove plug from wall outlet. Allow unit to cool completely before putting away.
15. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. Exception: An extension cord or longer detachable cord is not recommended for use with this appliance.
16. If a long detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance; 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord; and 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
17. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. **If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.**
18. Extreme caution should be used when moving an appliance with hot food.
19. Do not attempt to service this appliance yourself, as opening or removing covers may expose you to dangerous voltage or other hazards. Refer all servicing to qualified service personnel.
20. Appetizers will be very hot. Use a plastic or wooden kitchen utensil to carefully scoop them out.
21. Extreme caution must be used when opening and closing the Lid on this unit. Use an oven mitt or potholder when opening and closing the Lid for safety.

## SAVE THESE INSTRUCTIONS!

### INTRODUCTION

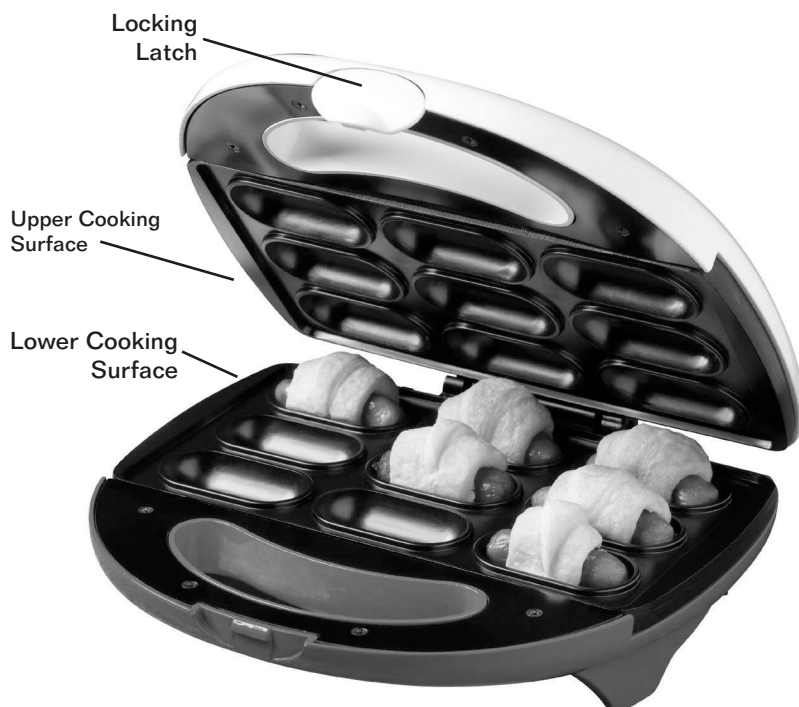
Thank you for purchasing the PIGS IN A BLANKET™ APPETIZER MAKER from Nostalgia Electrics™! Now everyone's favorite party snacks and appetizers are quick and easy to make! This unit cooks up to nine classic Pigs in a Blanket in just 5-8 minutes. Your PIGS IN A BLANKET™ APPETIZER MAKER makes great:

- Pretzel Bites
  - Cocktail Sausages
  - Jalapeño Poppers
  - Potato Skins
  - Corndog Bites
- and more!


## PARTS & ASSEMBLY

Your PIGS IN A BLANKET™ APPETIZER MAKER comes fully assembled. Before first use, discard all packing materials. Wipe down the outside of the unit and the upper and lower cooking surfaces with a damp, non-abrasive cloth. Dry completely with a soft, non-abrasive cloth.

### Parts



# HOW TO OPERATE

1. Find a dry, heat-resistant and level surface near an electrical outlet.
2. The Cooking Surfaces should be lightly coated with a small amount of vegetable oil. Vegetable oil can be applied with a paper towel or with a nonstick oil spray. The oil will help protect the nonstick quality of the cooking surface. This should be done periodically to maintain the nonstick quality.
3. Preheat the appliance by closing the Lid and plugging into an electrical outlet.
4. When the power is on, the Red Power Light will come on. The Green Ready Light will come on when the appliance has finished preheating.
5. The appliance should preheat for a minimum of 3 minutes. The Green Ready Light will turn on when the appliance is ready to cook.
6. While the appliance is preheating, you may prepare your ingredients. Follow the recipes included in this instruction manual or use your favorite frozen snacks.
7. Raise the Lid using an oven mitt or potholder to prevent accidental burns.
8. Carefully place the snacks in the individual wells on the Lower Cooking Surface. **BE CAREFUL** as the Cooking Surfaces will be extremely hot.
9. Close the Lid using a potholder or oven mitt. Make sure Lid is locked by closing latch.
10.  Steam may be released from appliance during cooking. For your safety, avoid contact with steam, as it is very hot and can cause burns.
11. The cooking time will range between 5-8 minutes.
12. Once the snacks have completed cooking, unlock and raise the Lid with a potholder or oven mitt. Remove the snacks from the Lower Cooking Surface with a plastic or wooden kitchen utensil. **DO NOT** use metal utensils, as they may scratch and damage the Cooking Surface.
13. If cooking more than one batch of snacks in a session, after removal of the first batch, lower the Lid to maintain heat until ready to cook the next batch.
14. As soon as you have finished cooking, unplug appliance and allow to cool.
15. Once the appliance is cool, following directions in Cleaning and Maintenance section to clean your PIGS IN A BLANKET™ APPETIZER MAKER.





## HELPFUL TIPS



**NEVER leave the unit unattended while operating.**

### Smoking

During first use, you may notice slight smoking or a slight odor; this is normal with most new appliances. The smoking and odor is caused by the residues burning off the nonstick Cooking Plates and the Heating Element. Allow the appliance to preheat until smoke and odor no longer exists.

## CLEANING & MAINTENANCE

Please take care of your PIGS IN A BLANKET™ APPETIZER MAKER by following these simple instructions and precautions. Cleaning is a snap.

- Disconnect from the electrical outlet by unplugging the appliance.
- Make sure the appliance is completely cool before cleaning.
- Wipe Upper and Lower Cooking Surfaces with a damp, non-abrasive sponge or cloth. Dry thoroughly with a soft cloth.
- Wipe the exterior of the Main Unit with a dry, non-abrasive cloth.
- NEVER use scouring pads or abrasive cleaners on this unit as it will damage the surface and parts.
- DO NOT put any parts in the dishwasher.
- NEVER immerse PIGS IN A BLANKET™ APPETIZER MAKER in water.

It is that simple!

# RECIPES

With the PIGS IN A BLANKET™ APPETIZER MAKER you can make a variety of tasty appetizers without turning on an oven! Make snacks from scratch using the following recipes or use your favorite store bought frozen appetizers like sausages, jalepeño poppers, mini corndogs and more! Use store bought pretzel dough to make pretzel bites.

- Place pigs in a blanket or other appetizers in the wells on the Lower Cooking Surface.
- Close and lock lid – appetizers bake in just 5-8 minutes!
- Enjoy your freshly baked appetizers with your favorite dipping sauces!

## PIGS IN A BLANKET

- 8 Hot Dogs
  - 1 (10 oz.) Package Refrigerated Croissant Roll Dough
- Preheat the PIGS IN A BLANKET™ APPETIZER MAKER as directed.
- Cut hot dogs into thirds.
- Wrap each hot dog piece in croissant roll dough.
- Place in wells of Lower Cooking Surface.
- Close the Lid and cook for 5-8 minutes.
- Open Lid with a pot holder or oven mitt.
- Remove each with a wooden or plastic kitchen utensil.

## CHEESY PIGS IN A BLANKET

- 8 Hot Dogs
  - 8 Slices American Cheese
  - 1 (10 oz.) Package Refrigerated Biscuit Dough
- Preheat the PIGS IN A BLANKET™ APPETIZER MAKER as directed.
- Wrap cheese around each hot dog then wrap the cheese covered hot dogs in biscuit dough.
- Cut hot dogs into thirds.
- Place in wells of Lower Cooking Surface.
- Close the Lid and cook for 5-8 minutes.
- Open Lid with a pot holder or oven mitt.
- Remove each with a wooden or plastic kitchen utensil.

# SOFT PRETZEL BITES

- 1½ Cups Water
- 1¼ Tsp. Active Dry Yeast (1 pkg.)
- 2 Tbsp. Brown Sugar
- 1¼ Tsp. Salt
- 1 Cup Bread Flour
- 3 Cups Flour
- 2 Cups Water
- 2 Tbsp. Baking Soda
- Sea Salt
- 2-4 Tbsp. Butter (melted)

Preheat the PIGS IN A BLANKET™ APPETIZER MAKER as directed.

Sprinkle yeast on lukewarm water in mixing bowl; stir to dissolve.

Add sugar, salt and stir to dissolve; add flour and knead dough until smooth and elastic.

Let rise at least ½ hour.

While dough is rising, prepare a baking soda water bath with 2 cups warm water and 2 Tbsp. baking soda.

Stir often.

After dough has risen, roll out dough into long ropes and cut into nugget shapes.

Dip pretzels into baking soda solution and place onto preheated Cooking Plates.

Close the Lid and cook for 5-8 minutes.

Open Lid with a pot holder or oven mitt.

Remove each pretzel with a wooden or plastic kitchen utensil. Brush with melted butter.

Toppings: After you brush with butter try sprinkling with sea salt.

To make sweet pretzels, melt a stick of butter in a shallow bowl (big enough to fit the entire pretzel) and in another shallow bowl make a mixture of cinnamon and sugar.

Dip the pretzel into the butter, coating both sides generously.

Then dip again into the cinnamon mixture.

### PRESTO PESTO PRETZEL BITES

- 1 Can Refrigerated Breadsticks (11 ounces)
  - 1 Tbsp. Pesto Sauce
  - 1 Egg White
  - 2 Tbsp. Grated Parmesan-Romano Cheese Blend
- Preheat the PIGS IN A BLANKET™ APPETIZER MAKER as directed.
- Dust surface with flour.
- Place breadstick dough onto floured surface.
- Make indentation in dough and pour pesto sauce into indentation.
- Dip hands into flour and mix dough with pesto sauce until well combined.
- Beat egg white in a small bowl until foamy.
- Roll out dough into a rope and cut into pretzel nuggets.
- Brush egg white over pretzels.
- Place pretzel nuggets in wells of Lower Cooking Surface.
- Close the Lid and cook for 5-8 minutes.
- Open Lid with a pot holder or oven mitt.
- Remove each pretzel with a wooden or plastic kitchen utensil.
- Sprinkle with Parmesan-Romano cheese.

### SWEET BACON DOGS

- 1 (16 ounce) Package Hot Dogs
  - 16 Slices Bacon, cut into thirds
  - 1 Cup Packed Brown Sugar
  - ¼ Cup Margarine, Softened
- Preheat the PIGS IN A BLANKET™ APPETIZER MAKER as directed.
- Spread about brown sugar in the bottom of a 9x13 inch baking dish.
- Cut hot dogs into thirds and brush with softened margarine.
- Roll hot dogs in brown sugar and then wrap each piece with 1/3 slice of bacon.
- Place in wells of Lower Cooking Surface.
- Close the Lid and cook for 5-8 minutes, or until bacon is crisp.
- Open Lid with a pot holder or oven mitt.
- Remove each with a wooden or plastic kitchen utensil.
- NOTE:** You can also make bacon dogs without the brown sugar for a savory snack.

**JALEPEÑO POPPERS**

- 12 Fresh Jalapeño Peppers, halved lengthwise, stems, seeds and membranes removed
- 6 oz. Cream Cheese, softened
- 1½ Cups Grated Monterey Jack or Mozzarella Cheese
- ½ Tsp. Ground Cumin
- ½ Tsp. Cayenne, or to taste
- 2 Large Eggs
- 2 Tbsp. Milk
- 1 Cup Panko Crumbs
- ½ Cup All-Purpose Flour

Preheat the PIGS IN A BLANKET™ APPETIZER MAKER as directed.

In a bowl, cream together the cream cheese, Monterey Jack cheese, cumin, and cayenne.

Beat together the eggs and milk in a separate bowl.

Put Panko crumbs in a shallow dish.

Finally, add flour to a separate dish.

Spread 1 Tbsp. of the cheese mixture into the middle of each jalapeño half.

One at a time, roll jalapeños in the flour, dip into the egg mixture, then roll in the panko crumbs, pressing to coat.

If necessary, repeat the process. Place the coated peppers, cut side up, into the wells of the Lower Cooking Surface.

Close the Lid and cook for 5-8 minutes. Open Lid with a pot holder or oven mitt.

Remove each pretzel with a wooden or plastic kitchen utensil.

**BACON STUFFED JALEPEÑO POPPERS**

- 12 oz. Cream Cheese, softened
- 1 (8 oz.) Package Shredded Cheddar Cheese
- 1 Tbsp. Bacon Bits
- 12 oz. Jalapeño Peppers, seeded and halved
- 1 Cup Milk
- 1 Cup All-Purpose Flour
- 1 Cup Dry Bread Crumbs

Preheat the PIGS IN A BLANKET™ APPETIZER MAKER as directed.

In a medium bowl, mix the cream cheese, Cheddar cheese and bacon bits. Spoon this mixture into the jalapeño pepper halves.

Put the milk and flour into two separate small bowls. Dip the stuffed jalapenos first into the milk then into the flour, making sure they are well coated with each.

Allow the coated jalapenos to dry for about 10 minutes.

Dip the jalapenos in milk again and roll them through the breadcrumbs. Allow them to dry, then repeat to ensure the entire surface of the jalapeño is coated.

Place the coated peppers, cut side up, into the wells of the Lower Cooking Surface.

Close the Lid and cook for 5-8 minutes. Open Lid with a pot holder or oven mitt.

Remove each with a wooden or plastic kitchen utensil.

### ASPARAGUS POPPERS

- 1 (10 oz.) Can Refrigerated Crescent Roll Dough
  - 1 Tbsp. Olive Oil
  - 4 Slices Provolone Cheese, halved
  - 4 Slices Swiss Cheese, halved
  - 4 Slices Mozzarella Cheese, halved
  - 8 Asparagus Spears, trimmed and cut in thirds
- Preheat the PIGS IN A BLANKET™ APPETIZER MAKER as directed.
- Unroll and separate dough into triangles; place on a lightly floured surface. Using 1 Tbsp. of olive oil, lightly brush the top of each dough triangle.
- Place one piece of provolone cheese, Swiss cheese and mozzarella cheese on the wide end of each triangle.
- Put one piece of asparagus on top of the cheese. Roll each dough triangle around the cheese and asparagus toward the point and press to secure.
- Place into the wells of the Lower Cooking Surface.
- Close the Lid and cook for 5-8 minutes.  
Open Lid with a pot holder or oven mitt.
- Remove each with a wooden or plastic kitchen utensil.

### FINGERLING POTATO SKINS

- 9 Fingerling Potatoes, roasted
  - 3 Tbsp. Vegetable Oil
  - 1 Tbsp. Grated Parmesan Cheese
  - ½ Tsp. Salt
  - ¼ Tsp. Garlic Powder
  - ¼ Tsp. Paprika
  - ⅛ Tsp. Pepper
  - 2 Tbsp. Bacon Bits
  - 1½ Cups Shredded Cheddar Cheese
  - ½ Cup Sour Cream
  - 4 Green Onions, Sliced
- Cut potatoes in half lengthwise; scoop out flesh, leaving shell (save pulp for another use).
- Combine oil, Parmesan cheese, salt, garlic powder, paprika and pepper; brush over both sides of skins.
- Sprinkle bacon and cheddar cheese inside skins.
- Place into the wells of the Lower Cooking Surface.
- Close the Lid and cook for 5-8 minutes, or until crispy.
- Open Lid with a pot holder or oven mitt.
- Remove each with a wooden or plastic kitchen utensil.

**CORN DOG BITES**

- 5 Hot Dogs, cut in thirds In a large bowl, stir together the flour, cornmeal, sugar, baking powder and salt.
- ¼ Cup All-Purpose Flour Make a well in the center, and pour in the egg, buttermilk, and baking soda.
- 2½ Tbsps. Yellow Cornmeal Mix until everything is smooth and well blended.
- 1 Tbsp. White, Granulated Sugar Insert wooden sticks into the ends of dry hot dogs.
- ¼ Tsp. Baking Powder Dip the hot dogs in the batter one at a time.
- ¼ Tsp. Salt Place the coated hot dogs into the wells of the Lower Cooking Surface.
- 1 Egg, beaten Close the Lid and cook for 5-8 minutes. Open Lid with a pot holder or oven mitt.
- ¼ Cup and 1 Tbsp. Buttermilk Remove each by inserting a wooden stick into the end and carefully lifting from Lower Cooking Surface.
- ⅛ Tsp. Baking Soda
- Wooden Sticks

**MUSTARD DIP**

- 1 Cup Sour Cream Stir all ingredients together in a medium-sized bowl.
- 1 Cup Mayonnaise Cover and refrigerate for at least 30 minutes.
- 1 Cup yellow Mustard Serve with warm appetizers.
- ½ Cup Sugar
- ¼ Cup Dried Onion Flakes
- 1 Tbsp. Horseradish
- 1 (1 ounce) Envelope Ranch Dressing Mix

**HONEY MUSTARD DIP**

- 5 oz. Crème Fraiche Stir Crème Fraiche, honey and mustard together until creamy.
- 3 Tbsp. Honey Add sugar and salt to taste.
- 2 Tbsp. Spicy Brown Mustard Serve with warm appetizers.

**To Taste:**

- Salt
- Sugar

**BEER CHEESE DIP**

- 1 (8 ounce) Package Cream Cheese, softened  
In a bowl, mash together the cream cheese and the ranch dressing mix until thoroughly combined.
- ½ (1 ounce) Package Dry Ranch Salad Dressing Mix  
Stir in the Cheddar cheese.
- 1 Cup and 1 Tbsp. Shredded Cheddar Cheese  
Mix in beer, 1 tablespoon at a time, until you reach the desired consistency (add more for a thinner dip).
- ¼ Cup Beer  
Stir in the seasoned salt and cayenne pepper.

Refrigerate until thoroughly chilled, at least 1 hour.

Serve with warm appetizers.

**To Taste:**

- Salt
- Cayenne Pepper

**MUSTARD CHEESE DIP**

- 8 oz. Sharp Cheddar Cheese, Grated  
Mince garlic with salt.
- 3 Cloves Garlic, peeled and minced  
In a bowl, combine garlic mixture and cream cheese. Mix until smooth.
- 1 Tsp. salt  
Add shredded Cheddar cheese and mix well, or blend in a food processor until smooth.
- 2 oz. Cream Cheese, softened  
Add butter and mustards and mix again until smooth.
- 2 Tbsp. Butter, softened  
Scrape down the sides of the bowl and mix or blend one more time.
- 1 Tbsp. Dijon Mustard  
Serve at room temperature or slightly warmed.
- 2 Tbsp. Yellow Mustard

**BLUE CHEESE DIP**

- ½ lb. Sharp Cheddar Cheese  
Blend all ingredients well and chill for several hours.
- ½ lb. Blue Cheese, crumbled
- 1 (6 oz.) Package of Soft Cheese with Chives
- 1 Cup Heavy Whipping Cream



## RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IS DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

### **PIGS IN A BLANKET™ APPETIZER MAKER / PNB900 SERIES**

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

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#### **Customer Service Inquiry**

To submit a Customer Service inquiry, go to [www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com) and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at [www.nostalgiaelectrics.com](http://www.nostalgiaelectrics.com). This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.





