



Halloween Mummy Dogs

total time: 27 min | servings: 8 | \$0.91 per serving*

INGREDIENTS

- 12 oz. package Bar-S Classic Franks (8 count)
- 8 oz. can of crescent rolls
- 2 pre-sliced squares cheddar cheese
- 4 olives

GET COOKING

1. Heat oven to 375 F.
2. Unroll crescent rolls and split into 4 rectangles. (Press together the parts that are pre-cut).
3. Slice each crescent rectangle into 10 rectangular strips. You should have 40 strips of crescent dough when you're finished.
4. Cut each slice of cheese into 4 long strips.
5. Take a Classic Frank, a slice of cheese, and 5 of the crescent dough strips. Start wrapping the frank and cheese with the crescent dough to make it look like bandages. Leave a small opening close to the top of the frank to create an opening for the face.
6. Place each wrapped frank on a greased cookie sheet.
7. Cut the olives into tiny pieces and place as eyes where you left and opening for the face.
8. Place the mummy dogs in the oven for 15-17 minutes, or until the dough is light golden brown.
9. Serve with ketchup and mustard.