



Holiday Entertaining with Hofmann

Hofmann Holiday Cocktails

Hofmann Cocktail Franks are fully cooked already, so time varies by preference.



Prep Time

5 minutes



Cook Time

Approx 2 hours



Serves

6-8 people

Ingredients

- > 36oz **Hofmann German Brand Cocktail Franks** (can use two to three (2-3) 12oz packages as an option)
- > 12oz bottle of chili or your favorite barbecue sauce
- > 8oz grape jelly

Directions

- * Put all contents into a crockpot or a covered pot on the stovetop.
- * Cook on low 2 hours or to your preference, stirring occasionally.
- * Serve right out of a crockpot or in a holiday serving bowl.



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Hofmann Cocktails Wrapped in Bacon

 Prep Time	 Cook Time	 Serves
8 minutes	15-18 minutes	8-10 people

Ingredients

- › From (3) 12oz **Hofmann German Brand Cocktail Franks** or 36oz package depending on crowd size.
- › One package of your favorite thin bacon. Center-cut bacon is preferred.
- › One box of wooden toothpicks.

Directions

- * Preheat oven to 375°F.
- * On a cutting board, cut the bacon into smaller strips.
- * Wrap the small strips of uncooked bacon around the cocktail frank and secure with a toothpick, making sure that the end of the toothpick hits the board but doesn't stick out too much.
- * Place the bacon wrapped Hofmann German Brand Cocktail Franks with toothpicks up onto a baking sheet.
- * Heat in oven at 375°F for approximately 12-15 minutes or until bacon is crisp to your liking.
- * Let cool for 5 minutes or so before serving. Place on serving tray and with any kind of dipping sauce or condiment ... best with Hofmann's German Style Mustard.

Hofmann Pigs in a Blanket

 Prep Time	 Cook Time	 Serves
8 minutes	15-18 minutes	6 people

Ingredients

- › Two (2) cans (8 oz each) Pillsbury™ or similar refrigerated crescent rolls
- › Two (2) 12oz **Hofmann German Brand Cocktail Franks**

Directions

- * Heat oven to 375°F. Unroll both cans of dough; separate into triangles. Cut each triangle lengthwise into 3 narrow triangles.
- * Place cocktail franks on shortest side of each triangle. Roll up each, starting at shortest side of triangle and rolling to opposite point; place point side down on 2 ungreased baking or cookie sheets.
- * Bake approx 15 minutes or until golden brown, rotating the position of baking/cookie sheet(s) partway through baking. Immediately remove from baking/cookie sheet. Serve warm by themselves or with condiments such as Hofmann German Style Mustard and ketchup.

Helpful tips: Work in small batches as refrigerated dough can get sticky and more difficult to work with if out at room temperature too long. Give each wrapped cocktail frank enough room to rise – don't put them too close to each other on the cookie sheet(s). If making them in advance, cover them on the ungreased, flat baking/cookie sheet, cover with plastic wrap, and refrigerate for up to 2 hours.



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