



Mummy Cocktail Franks & Zombie Fingers

Ingredients

- › 1 Pkg of 12oz Hofmann German Cocktail Franks
- › 3 mini cans of crescent rolls
- › Cooking spray
- › 1/2 cup Hofmann Yellow Mustard
- › 1/2 cup ketchup of your choice
- › Candy eyes (optional)

🕒 Prep Time

6-8 minutes

🕒 Cook Time

Approximately 10-12 minutes

🍴 Serves

6 people

Directions

- * Open and drain cocktail franks package, set aside.
- * Preheat oven to required temperature according to crescent package.
- * Open crescent rolls straight out of the refrigerator.
- * Cut the crescent rolls into long thin strips and wrap them around the cocktail franks one at a time starting from the bottom up to the top creating Cocktail Mummies. Leave a little space for the eyes and franks showing a little on top and bottom.
- * Wrap the cocktail franks for Zombie Fingers the same way except stop with the crescent $\frac{3}{4}$ way to the top of the franks.
- * Lightly spray a cookie sheet with cooking spray.
- * Place the Cocktail Mummies and Zombie Fingers on the tray evenly spaced apart at least 2 inches.
- * Cook according to crescent packaging – typically 10-12 minutes.
- * Let cool slightly.
- * Apply candy eyes or use Hofmann Yellow Mustard in dots for the mummy eyes and Hofmann Original Pickle Relish for the zombie finger nails.
- * Serve with mustard and ketchup.



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