

Halloween Mummies

Courtesy of Carole's Creations

Prep Time: 25 minutes

Cooking Time: 12 -15 minutes

Makes: 15 or cut in half makes 30 appetizers

CChints: These are a fun Halloween treat but they can be made anytime for birthday parties and the like.



1 prepared pizza dough from a pop-open tube, thin crust

15 hot dogs

Cookie spray, release foil or a silicone baking mat

Dipping: Honey Mustard

2/3 cup reduced fat mayonnaise

1/4 cup prepared yellow mustard

3 tablespoons honey

Dipping: 2- 15 ounce cans chili without beans

Preheat oven to 400 degrees F. and locate a baking sheet and coat it with cooking spray, foil or use a silicone baking.

Unroll the pizza dough on a large cutting surface. With a sharp to cut the dough into 1/2 inch strips along the shorter side of the dough. And cut those strips in half.

If you are making appetizers, open the hot dogs and cut each in half otherwise leave them whole.

Appetizers: Cut the pieces of dough shorter for the appetizer length. Take a half mummy and wrap the dough about it like strips of fabric and stop about 1 inches from the end. Leave about 1/2 inch for the face and wrap a smaller piece around the top like a head wrap. Lay on the baking sheet.

Whole mummies: Take a hot dog and wrap the dough about it like strips of fabric and stop about 1-1/2 inches from the end. Leave about 1/2 inch for the face and wrap a smaller piece around the top like a head wrap. Lay on the baking sheet.

Bake for 8 – 12 minutes or until golden. While they are baking you can make the honey mustard and heat the chili.

Honey Mustard: Mix the 3 ingredients together and blend well. Pour into a serving bowl. Heat the chili in a small sauce pan and when it is hot, pour it into a serving bowl. Add spoons to both and get ready to serve.

When the mummies come out of the oven, place them on a serving tray. Scoop out a tablespoon of the honey mustard and use a toothpick or chopstick to dip in the mustard and put 2 drops on the hot dog opening so it looks like a face. Dip in the mustard again to draw a mouth.