

Spider Hot Dogs

Ingredients:

- Hot dogs – (I highly recommend Applegate hot dogs or uncured turkey dogs)
- Crescent roll dough
- Candy eyeballs

Directions

1. Preheat the oven to 400 degrees F.
2. Cut the ends off of the hot dogs. Then cut hot dogs in half crosswise. Keeping the middle intact, make three slices on both ends of the hot dog to create 4 "spider legs".
3. Each hot dog will make 2 spiders.
4. Remove crescent roll dough and cut into strips about 1 inch wide and 2-3 inches long. Wrap dough around hot dogs and pinching to seal. Place seam side down and press on two candy eyeballs.
5. Space hot dog spiders out on a baker sheet and bake at 400 degrees for 10-12 minutes until golden brown.

MADE WITH LOVE

by Teresa Forehand