

MUMMY DOGS

Ingredients:

- 1 can refrigerated crescent roll dough (or puff pastry, sliced into strips)
- 8 hot dogs (any variety—classic, veggie, or cocktail-size for minis)
- Mustard or ketchup (for “mummy eyes”)
- Optional: shredded cheese, sesame seeds, or “blood” dipping sauces

Instructions

- Preheat oven to 375°F (190°C).
- Unroll crescent dough and cut into thin strips (about ¼ inch wide).
- Wrap each hot dog with dough strips, leaving small gaps to look like mummy bandages.
- Place wrapped hot dogs on a parchment-lined baking sheet.
- Bake 12–15 minutes, until dough is golden brown.
- Remove from oven and cool slightly.
- Dot two tiny “eyes” on each mummy with mustard or ketchup.

Serving Tips

- Serve your mummies upright in a cauldron-style bowl for a dramatic reveal.
- Pair with spooky dipping sauces: “blood” (ketchup or sriracha), “slime” (guacamole), and “mystery mustard.”
- Create a snack station with other spooky food recipes—like deviled eggs turned into “eye-balls” or pretzel “witch fingers.”



Perfect For Your Mystery Party because:

- They’re bite-sized, meaning guests can nibble while still staying in character.
- Wrap them in different styles—some messy, some neat—and let guests joke about which “mummy” left the crime scene.
- For extra fun, add a hidden “victim” hot dog: one with a jalapeño slice or a spicy sauce inside. Whoever takes a bite uncovers a sinister surprise!



#31DAYSOFMYSTERY #HALLOWEENCOUNTDOWN #MURDERMYSTERYPARTY #NIGHTOFMYSTERY

PART OF THE 31 DAYS OF THE ULTIMATE HALLOWEEN MYSTERY COUNTDOWN BY NIGHT OF MYSTERY