

Halloweenies with Mustard Dip

Ingredients:

1 can (8 oz.) Pillsbury Crescent Recipe Creations refrigerated seamless dough sheet
44 cocktail-size smoked link sausages (from a 1 lb. package)
½ cup creamy Dijon mustard
1 tbl. dried oregano leaves

Heat oven to 375°. Line two 15x10x1 inch pans with cooking parchment paper.

On work surface, roll dough sheet out to 14x11 inch rectangle. Cut vertically to make two 11x7 inch rectangles. Cut crosswise into total of 44 (7x1/2 inch) strips. Pat sausages dry with paper towels.

Wrap 1 strip of dough around each sausage to look like a little mummy; press firmly at each end to secure. Place on cookie sheet 2 inches apart for even browning.

Bake 15 to 20 minutes or until golden brown. Meanwhile, in a small bowl, mix mustard and oregano. Serve sausages warm with mustard dip.

Cook's Note: Short on time? Skip the dip and serve with ketchup and mustard!

Credit: Martha Stewart Living