

Miriam Recipe

Supplies List:

- 8 hot dogs, cut in half crosswise
- 1 package pastry dough, thawed
- ¼ cup spicy mustard
- ⅓ cup jarred pickled jalapenos, chopped
- 1 egg, whisked with 2 teaspoons water
- Parchment paper
- Baking Sheet



Instructions:

Step One: Line baking sheet with parchment paper. Preheat oven to 375°F.

Step Two: Roll out puff pastry. Cut sheet into 2x2 inch squares.

Step Three: Schmear each square with mustard and sprinkle jalapenos on mustard.

Step Four: Pat dry hot dogs and place in the middle of the pastry, with the cut half at the bottom and end of the dog sticking out of the dough. Fold up the bottom and overlap dough to resemble a baby wrapped in a blanket.

Step Five: Lay down on prepared sheet and continue wrapping remaining dogs.

Step Six: Brush each dog popper with egg wash.

Step Seven: Bake at 375°F for 30 minutes or until pastry is golden brown. Serve Moses in a Blankets, if desired, with additional mustard.

