

Hasselback Franks in Blanks

Recipe By Chanie Apfelbaum



Cooking and Prep:  30
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Serves:  4

Contains:  

Preference: Meat

Difficulty: Easy

Source: Family Table by
Mishpacha Magazine

Ingredients (6)

Main ingredients

- 1 package Gefen Puff Pastry Squares, thawed
- 2 tablespoons Gefen Honey
- 2 tablespoons deli mustard
- 1 package hot dogs
- 1 egg + 1 tablespoon water, beaten
- 1/4 cup Everything spice mix

Start Cooking

Prepare the Franks

1. Preheat oven to 375°F (190°C).
2. In a small bowl, mix the honey and mustard. Brush the mixture on the puff pastry squares and top each square with a hot dog.
3. Wrap the puff pastry around the hot dog and place sealed side down on a cutting board.
4. Slice into sections hasselback style. (To be sure you don't slice too deep, place two chopsticks on the cutting board, on either side of the pastry-wrapped hot dog.) Brush with egg wash and sprinkle with everything spice.
5. Place on a Gefen Easy Baking Parchment-lined baking sheet and bake until puffed and golden, about 20 minutes.