



Hot Dogs 'n Crescents

READY IN



27 min.

SERVINGS



1

CALORIES



2043 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 8 hot dogs
- 0.3 cup milk
- 3 tablespoons relish drained
- 2 slices processed cheese food cut into 4 strips
- 1 tablespoon mustard yellow
- 1.8 cups baking mix original bisquick®

Equipment

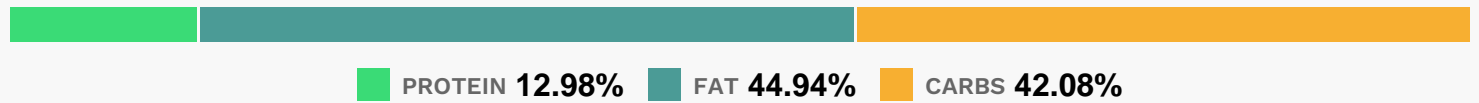
- baking sheet

oven

Directions

- Heat oven to 425°F. Grease cookie sheet.
- Mix Bisquick, milk and mustard until soft dough forms; beat 30 seconds. Turn dough onto surface dusted with Bisquick; roll in Bisquick to coat. Shape into ball; knead 10 times.
- Roll dough into 13-inch circle; cut into 8 wedges.
- Place about 1 teaspoon pickle relish and 1 cheese strip on each wedge about 1 inch from rounded edge. Top with hot dog.
- Roll up, beginning at rounded edge.
- Place crescents, with tips underneath, on cookie sheet.
- Bake about 12 minutes or until golden brown.
- Serve with additional pickle relish.

Nutrition Facts



Properties

Glycemic Index:125, Glycemic Load:20.46, Inflammation Score:-9, Nutrition Score:52.147826127384%

Nutrients (% of daily need)

Calories: 2042.72kcal (102.14%), Fat: 102.43g (157.59%), Saturated Fat: 36.25g (226.55%), Carbohydrates: 215.82g (71.94%), Net Carbohydrates: 210.09g (76.4%), Sugar: 29.54g (32.82%), Cholesterol: 217.96mg (72.65%), Sodium: 6530.68mg (283.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 66.55g (133.11%), Phosphorus: 1970.47mg (197.05%), Selenium: 126.28µg (180.4%), Vitamin B1: 2.17mg (144.65%), Vitamin B2: 2.16mg (127.3%), Vitamin B3: 23.36mg (116.78%), Folate: 443.76µg (110.94%), Calcium: 1012.94mg (101.29%), Iron: 15.38mg (85.44%), Zinc: 10.1mg (67.35%), Vitamin B12: 3.76µg (62.67%), Manganese: 1.14mg (56.93%), Vitamin B5: 4.25mg (42.49%), Magnesium: 135.73mg (33.93%), Copper: 0.67mg (33.62%), Potassium: 1102.94mg (31.51%), Fiber: 5.73g (22.92%), Vitamin B6: 0.43mg (21.45%), Vitamin K: 15.21µg (14.49%), Vitamin A: 622.86IU (12.46%), Vitamin D: 1.15µg (7.64%), Vitamin E: 0.7mg (4.68%), Vitamin C: 1.5mg (1.82%)