

# Witches' Fingers in Bandages

airy Free







ANTIPASTI

STARTER

SNACK

APPETIZER

## **Ingredients**

12 oz hot dogs	Γ		12	oz	hot	dogs
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0.3 cup catsup

8 oz puff pastry frozen thawed

# **Equipment**

baking sheet

oven

# Directions Cut off 1/2 inch diagonally from one end of each hot dog, to create a "fingernail." Cut puff pastry into 1/2 -inch-by-3-inch strips. Wrap each hot dog in a piece of pastry, overlapping edges slightly and leaving both ends visible. Place "fingers" seam side down on a baking sheet. Freeze for 15 minutes, or cover and freeze for up to 1 week. Preheat oven to 375F. Bake until pastry is puffed and golden, 20 minutes. Spread ketchup onto each "fingernail" and serve hot. Nutrition Facts

PROTEIN 9.81% FAT 56.78% CARBS 33.41%

## **Properties**

Glycemic Index:5.6, Glycemic Load:4.86, Inflammation Score:-1, Nutrition Score:3.1965217544981%

### **Flavonoids**

Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

## **Nutrients** (% of daily need)

Calories: 143.37kcal (7.17%), Fat: 9.13g (14.05%), Saturated Fat: 2.64g (16.51%), Carbohydrates: 12.09g (4.03%), Net Carbohydrates: 11.85g (4.31%), Sugar: 0.96g (1.07%), Cholesterol: 10.21mg (3.4%), Sodium: 229.06mg (9.96%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 3.55g (7.1%), Selenium: 9.7µg (13.85%), Vitamin B1: 0.12mg (7.67%), Vitamin B3: 1.53mg (7.66%), Vitamin B2: 0.11mg (6.64%), Folate: 23.27µg (5.82%), Iron: 0.94mg (5.2%), Manganese: 0.1mg (4.94%), Zinc: 0.55mg (3.63%), Phosphorus: 32.56mg (3.26%), Vitamin K: 2.55µg (2.43%), Vitamin B12: 0.12µg (1.97%), Copper: 0.04mg (1.92%), Potassium: 53.58mg (1.53%), Magnesium: 5.89mg (1.47%), Vitamin B5: 0.12mg (1.2%), Vitamin B6: 0.02mg (1.04%)