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Champagne Party Wiener Mummy Recipe

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CHAMPAGNE PARTY WIENER MUMMY RECIPE

Ingredients

- 2 pkg. cocktail wieners
- 32 1/2 inch strips of swiss cheese
- 1 pkg. (8oz.) refrigerated biscuits
- 2 Tablespoons (Tbsp.) poppy seeds
- 2 Tablespoons (Tbsp) Cherchies®Champagne Mustard (for a spicier version use Cherchies® Hot Banana Pepper Mustard)
- 2 Tablespoons (Tbsp) melted butter

Preparation

1. Split each wiener lengthwise. Put a dab of Champagne Mustard and a strip of cheese into each wiener. Divide each biscuit into quarters and roll each quarter between palms of hands to make long strips.
2. Spiral wrap each strip around the wiener. Place on a cookie sheet, baste with butter and sprinkle with poppy seeds. Bake for 10 minutes in a 450 degree oven.



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