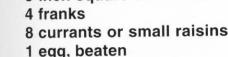
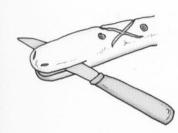
Hallowieners

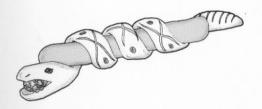
6 Rhodes Texas™ rolls, thawed but still cold 3-inch square aluminum foil 8 currants or small raisins 1 egg, beaten 1 red licorice lace











Press 11/2 rolls together and roll them into a 15-inch snake, leaving one end a little thicker for the head.

Using a knife and a toothpick, cut slashes and poke holes to decorate the body of the snake. On larger end of snake poke holes for the nose and slice a 11/2-inch opening for the mouth. Crinkle up aluminum foil and place in mouth to wedge it open during baking. Cut slashes across the tail section to resemble a rattle.

Wrap snake around a frank and place on a baking sheet sprayed with non-stick cooking spray. Poke deep holes for eyes and press currants into them. Brush well with egg and let rise for 15 minutes. Bake at 350°F 15-20 minutes. Place on cooling rack and carefully remove foil. Poke a 3-inch piece of licorice into the throat. Clip the end to make it look like a forked tongue.

Servings 4, Per Serving 1 hallowiener, Food Exchange: 3 Bread, 1 Lean Meat, 4 Fat Calories 406, Fat 19gm, Cholesterol 39mg, Sodium 811mg, Carbohydrate 49gm, Dietary Fiber 2gm, Sugar 12gm, Protein 13gm

