



WILD. NATURAL. SUSTAINABLE.

Bison Dogs in a Blanket with Honey Mustard Sauce

Active Prep Time: 30 minutes • Yields: 12-16 servings

Ingredients:

1 pkg. Fossil Farms' Bison Hot Dogs, 6 ea., 12 oz., thawed
1 can (8 oz) refrigerated crescent roll dough
2 tbsp. melted butter
Flaky salt (optional)

Honey Mustard Sauce:

3 tbsp. Dijon mustard
2 tbsp. mayonnaise
2 tbsp. honey
Hot sauce to taste (optional)

Method:

1. Preheat the oven to 375°F with the rack in the middle position. Line a baking sheet with parchment paper.
2. Open the pack of Bison hot dogs and slice each one in half lengthwise, creating 12 pieces in total.
3. Remove the crescent roll dough from its packaging and place it on a cutting board.
4. Using a sharp knife or pizza cutter, slice the dough into 12 triangles.
5. Place each Bison hot dog half on the wider end of each triangle and roll. Arrange seam side down on the prepared baking sheet, about 1 inch apart. If desired, brush the tops with the melted butter and sprinkle on a little flaky salt or sesame seeds.
6. Bake until golden, approximately 13 to 16 minutes.
7. While the Bison hot dogs are baking, in a small bowl, mix the Dijon mustard, mayonnaise, and honey until well combined. Add hot sauce to taste, if you like. Set aside.
8. Once the Bison dogs in a blanket are baked, serve them hot with the prepared honey mustard sauce. Additionally, provide ketchup and mustard on the side for dipping.
9. Enjoy your Bison Dogs in a Blanket with a flavorful honey mustard sauce!

Equipment:

Oven
Baking sheet
Parchment paper
Cutting board
Knife
Measuring cups and spoons
Small bowl
Spoon
Silicone brush

