

Chicago Style Hot Dog Cups

Amount	Measure	Ingredient - Preparation Method
1	can	16oz Pillsbury Grands! Flaky Layers refrigerated biscuits
1	pound	hot dogs - cut into 1/2 inch slices
2	tablespoons	yellow mustard
2	teaspoons	worcestershire sauce
1		egg
1	tablespoon	water
3/4	teaspoon	poppy seeds
		topping
3	tablespoons	yellow mustard
1	cup	pickle relish
1	cup	white onion - finely chopped
1/4	teaspoon	celery salt

Heat oven to 350. Spray 16 regular sized muffin cups with cooking spray.

Separate biscuit dough into 8 biscuits. Separate each biscuit into 2 thin rounds. Press into muffin cup and up sides.

Stir sliced hot dogs, 2 tbsps yellow mustard and the w sauce. Spoon into cups.

Beat egg with 1 tspn water. Brush mixture on edges of cups. Sprinkle poppy seed evenly on edges of cups. Bake 18-20 minutes until golden brown. Transfer to a serving plate and top each with 1/2 tspn yellow mustard, 1 tspn relish and 1 tablespoon white onion. Sprinkle with celery salt

Description: "meat" Yield: "16"