

# Zombie fingers

Cook Time: 30 minutes

## Ingredients:

2 packages cocktail wieners / Vienna Sausages / mini hot dogs

1 white onion


2 tbsp ketchup

## Method:

On one end of the hot dog, slice off a small section to form the nail bed — it should be about ¼ way deep into the hot dog and flat.

Halfway down the hot dog, make three small cuts to form the knuckle.

Put a large pot of water on high heat.

Slice the onion into ½ inch thick slices and cut into trapezoids  to make the nail.

Once the water is boiling add a pinch of salt and the hot dogs and onion pieces.

Boil for 3 minutes or until the “fingers” begin to bend and grow warts (air bubbles).

Drain the onion and hot dogs and allow to cool.

Once cool, smear a little ketchup on the finger nail bed and add a piece of onion. Dip the ends in ketchup for an extra bloody look.



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