



## Recipe for Severed Finger Buns

Everyday is Halloween isn't it? For some of us! Tim Burton

Haunted hotcakes, these are absolutely terrifying! (Although marginally less terrifying than trying to carve a pumpkin into a Jack O'Lantern – if anyone else has attempted that? We're two good kitchen knives down and it still looks more like a basketball that's been chewed by the dog!)

Halloween is traditionally when the 'veil' between the living and spirit worlds is thinnest, and all sorts of unnatural occurrences take place – like an unforgettable, once-a-year dinner of severed fingers in blood-splattered bread rolls.

### Ingredients

- Hot dog sausages (it's best to buy the precooked sort that are ready to go. If they need cooking, do that after you've shaped them into fingers)
- Hot dog buns (one per sausage)
- Tomato ketchup



### Method

I think the best thing we can offer here is, look at the picture and let your imagination run wild. Slice a flat arch shape from the top of each hot dog, to look like a fingernail. Make some cuts halfway down the hot dog and at the other end, for knuckles.

- Cook the hot dogs now, if you need to.
- Slice the buns in half, but not all the way through.
- Put the finger hot dogs in the buns and splatter ketchup blood artistically around.
- Serve to gasps of shock, horror and ghoulish excitement, depending on who you're feeding!



Recipe courtesy of [Dinner Ladies](https://www.dinnerladies.com).