



BAKED STUFFED FRANKFURTERS

- 2 Cups Soft Bread Crumbs
- 1/4 Teaspoon Salt
- Dash Pepper
- 2 Teaspoons Sage
- 1 Onion, Minced
- 1/4 Cup Melted Butter
- 10 Frankfurters
- 5 Strips Bacon

DIRECTIONS

1. Combine crumbs with seasoning and onion.
2. Add melted butter and blend well.
3. Split frankfurters lengthwise.
4. Fill with stuffing.
5. Wrap each with a half strip of bacon.
6. Fasten with toothpicks.
7. Bake in a 350 degree oven for 30 minutes.