

NDM MARKET

Deals of the Month!

ORION



\$2.99

**Gosomi
216 G**



**Choco Pie
12 PK**

\$3.99



Ensueno
Fabric Softener 7 L

\$10.99



Bounty
Paper Towel 6=12
Rolls 6 PK

\$10.99



Foca
Laundry Detergent
5 KG

\$10.99



La Costeña
Whole Jalapeno
Pickle Pepper 26 OZ

\$2.49



WY Corn Dogs
Original, Potato Cheese,
All Mozzarella, Honey
Butter 400 G, 320, G

\$6.99



Full Green
Kimchi, Vegetable
Dumplings 2LB

\$5.99



Iberia
Lemon Juice 32 FL
OZ

\$1.99



NDM Seaweed
Roasted
3PK

\$1.29

WANT MORE SAVINGS?

Visit us at www.ndmmarket.com/weeklyad

Hot Dog Mummies

Halloween Twist to the Classic Hot Dog

Make this recipe
with us!



**NDM
Highlights**



6 Servings 20 Minutes

INGREDIENTS

Hotdogs

Premade crescent dough

Optional:

Garlic butter or Parmesan
cheese for extra flavor

Candy eyeballs

Mayonnaise for decoration

DIRECTIONS

1. Cut your hotdogs in half.
2. Roll out the premade crescent dough and pinch the seams together to form a solid sheet. Cut the dough into long, thin strips.
3. Take the strips of dough and wrap them around the hotdog halves, leaving a small gap at the top for the "face." For extra flavor, you can brush the dough with garlic butter or sprinkle Parmesan cheese on top, but it's optional!
4. Bake at 375°F for 13-15 minutes until golden brown. Or air fry at 300°F for 8 minutes.
5. Once the hotdogs are cooked, add a dot of mayonnaise to attach candy eyeballs on each mummy. Dip in your condiment of choice. Enjoy!



PAN

White Corn Flour
5 LB

\$4.99



Jin

Ramen Spicy, Mild
Multi Pack 4PK

\$3.99



KKOH

Shaem Honey Ginger
Tea 3PK

\$5.99



123

Vegetable Oil
1 Gal

\$11.99



VITA MALTA

Ginger, Classic,
Genseng Plus 6 PK

\$5.99