**Salty Bones**  
1 tube of refrigerated breadstick dough  
Coarse salt

**Directions**

1. Unroll a tube of refrigerated breadstick dough and separate the rectangular pieces.

2. Working with one piece at a time, stretch the dough to lengthen it a bit and then use kitchen scissors or a knife to cut a 1 1/2-inch slit in the center of each end.

3. Roll or shape the resulting four flaps of dough into knobs that look like the ends of a bone.

4. Place the dough bones on an ungreased baking sheet, spacing them a few inches apart, and sprinkle on a little coarse salt. Bake the bones until they are light golden brown, about 12 minutes.