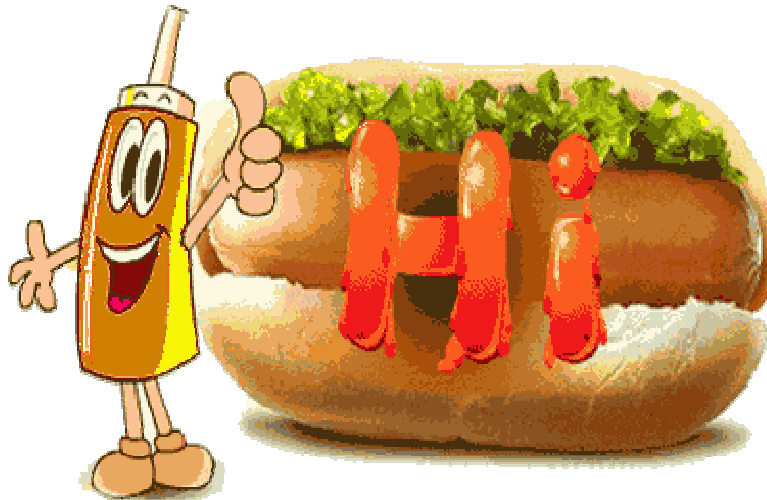


The



Collection

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*How does a Hot Dog Speak?
Frankly!!*



The hot dog, or frankfurter, originated in Frankfurt, Germany (according to one story) more than 100 years ago. It supposedly was introduced into America during the 1870s or 80s.

One story makes the claim that this meal in a bun first was sold on the Coney Island boardwalk by a German immigrant in 1871.

Another food authority says that a Bavarian immigrant, Antoine Feuchtwanger, first sold hot franks in St. Louis during the 1880s. He also sold cotton gloves so his customers could eat the sausage-shaped meat without burning their fingers since he served them without buns.

Frankfurters were popularized further by Harry S. Stevens, who ran a concession at the New York Polo grounds. He urged his vendors to walk through the stands on a cold day, calling "Red hots! Red hots!" as they sold their wares.

Finally frankfurters were called "hot dogs" after an American cartoonist depicted "red hots" as long buns, each filled with a dachshund.

Although the most popular means of serving hot dogs is steaming, frying, or grilling them, then placing in a bun topped with mustard, catsup, and relish, perhaps chopped onion or sauerkraut, there are many other ways to prepare this food.

Whether you call them hotdogs, wieners, or frankfurters; kids love them! But even kids need a little variety with their wieners, so try these recipes for a change of pace. I suggest using good frankfurters that use quality ingredients. You can also substitute other types of bun sized sausages for the hotdogs in any of these recipes

By Mary Emma Allen

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Arizona Dogs

6 OSCAR MAYER Beef Franks
3 yellow, red or green bell peppers, roasted, peeled and seeded
1/4 cup chopped red onion
1 fresh jalapeño pepper, seeded, finely chopped
1 clove garlic, minced
6 hot dog buns, partially split
2 TBL butter

Cut bell peppers into strips; place in medium bowl. Add onion, jalapeno peppers and garlic; mix lightly.

Melt butter in a small skillet; add pepper mix and saute' until tender.

HEAT franks as directed on package or grill until heated through (160°F), turning frequently.

Cut bell peppers into strips; place in medium bowl. Add onion, jalapeno peppers and garlic; mix lightly.

PLACE franks in buns; top with the pepper mix

Variation; top with a little Picante sauce

ARIZONA DOGS

Ingredients:

6 to 8 hot dogs

6 to 8 hot dog buns

2 tbsp. butter

2 cups green, red or yellow bell pepper strips (or a combination of all three)

1 cup diced onion

1 cup chopped onions

1 jar Pace® Picante Sauce

Instructions:

Gently heat the butter in a skillet and sauté the peppers and onions. Fill a kettle 3/4 of the way full with water and bring to a boil. Add the hot dogs to the water, then reduce the heat, cover and simmer for 6 to 8 minutes. With tongs, place the hot dogs in the skillet with the peppers and onions. Turn the dogs over a few times until they are golden brown. Place a dog on each bun, add the sautéed peppers on top of the dogs, and add Pace® Picante Sauce--mild, medium or hot--to taste.

BABYSITTER'S FAVORITE

3 c. sliced peeled apples
1 (16 oz.) can sweet potatoes, sliced
1 lb. hot dogs or 1 link of kielbasa
sausage
1/2 c. brown sugar
1/2 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. grated lemon rind
1 tbsp. butter

Place 1/2 of the apples, sweet potatoes and hot dogs or kielbasa in a greased crockpot. Combine sugar, salt, spices, lemon rind; sprinkle half of mixture into crockpot. Add remaining apples, sweet potatoes and frankfurters. Top with remaining spice mixture. Dot with butter. Cover and cook on low setting for 2-9 hours. 6-8 servings.

Bacon-Cheese Dogs

Ingredients

8 slices bacon
8 all-beef hot dogs
8 hot dog buns
8 slices Swiss cheese
1/2 cup barbeque sauce, or amount to taste
1 small red onion, diced

Directions

Preheat an outdoor grill for medium-high heat. Lightly oil grate, and set 4 inches from the heat.

Place the bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain on paper towels.

Place hot dogs on grill; cook until browned, 5 to 8 minutes, turning once, or until done to suit your taste. Lightly grill hot dog buns.

To assemble sandwiches, place a slice of cheese and bacon on each roll. Add a hot dog, top each with 1 tablespoon barbeque sauce, or desired amount, and red onion.

BARRACHO

2 c. catsup
2 c. brown sugar
2 c. bourbon
2 lb. hot dogs
1 c. finely chopped onions

Cut hot dogs in pieces. Mix all remaining ingredients. Pour over hot dogs and bake in a 4-quart casserole for 45-60 minutes at 350 degrees. Bourbon fumes may be strong, but the taste is good. Stand back from the oven door, as the fumes may blow the door open. Hot dogs can also be cooked in the crock pot for 4-6 hours. Serve on buns or toothpicks. Easy to do and will serve 20.

Batter Dogs

Oil for deep frying
1 c. Bisquick
2 tbsp. cornmeal
1/2 tsp. paprika
1/2 tsp. dry mustard
Cayenne to taste
1 egg
1/2 c. milk
1 pkg. hot dogs
Wooden skewer sticks

Heat oil to 375 degrees. Mix the ingredients. Dip hotdogs into batter 1-2 at a time. Cook until golden brown (2-3 minutes). Drain on a paper towels on a cookie sheet. Put a skewer into each hot dog and enjoy. Serve with mustard. Note: Kids love these.

BAKED BEAN CASSEROLE

2 cans pork & beans
1 c. catsup
1/2 tsp. mustard
1/2 c. brown sugar
1/2 to 1 lb. hamburger meat
1 sm. onion
4 hot dogs, cut into little pieces

Mix all ingredients except hamburger and onion in a greased bowl. Put this in the oven and let it get hot while browning the hamburger and onions. Drain meat and mix with beans. Cook 45 minutes at 375 degrees.

DOG AND BEAN BAKE

6 hot dogs, thinly sliced
3/4 c. chopped onion
1 1/2 tsp. butter
1 1/2 tsp. dry mustard
1 tsp. allspice
1/4 tsp. pepper
1 (16 oz.) can B & M baked beans
1/3 c. catsup
2 tbsp. brown sugar
6 oz. cheese spread

In skillet lightly brown sliced hot dogs with onion, butter, allspice, mustard and pepper. Mix well. Spread beans evenly over bottom of dish. Add catsup and brown sugar. Mix well. Place hot dogs over beans. Top with cheese. Bake at 350 degrees for 30 minutes.

ORIENTAL BEANS `N DOGS

1/3 c. chopped green pepper
1/4 c. chopped onion
1 (20 1/2 oz.) can pineapple chunks
(drain, keep syrup)
1 pkg. hot dogs (cut in chunks)

Saute pepper and onion. Add pineapple and hotdogs. Simmer 5 minutes. Add:
Pineapple syrup
2 tbsp. cider vinegar
1/3 c. brown sugar
1 tbsp. soy sauce
1/3 c. catsup

Heat until bubbling. Add 31 ounce can of pork `n beans, stir gently to blend. Pour mixture into large baking dish. Bake at 350 degrees for 30 minutes. Serve with Chinese noodles. Feeds 6.

BEER DOGS

1 (12 oz.) can beer

16 oz. catsup

16 oz. brown sugar

6 to 8 lb. (or less) hot dogs, cut up into bite-size pieces

In large pot, add beer, catsup and brown sugar. Mix together, bring to a boil. Lower heat and add hot dogs and cook over low heat for 1 hour.

BLT Ranch Dog

6 Cheese Dogs (Oscar Meyer)

6 hot dog buns, partially split

1/4 cup shredded lettuce

1/4 cup chopped tomatoes

1/4 cup chopped onions

1 Tbsp. KRAFT Ranch Dressing with Bacon

GRILL cheese dogs until heated through (160°F), turning occasionally

PLACE in buns; top with lettuce, tomatoes and onions.

DRIZZLE with dressing.

BOURBON DOGS

1 c. dark brown sugar
1 c. bourbon or brandy
14 oz. ketchup
2 lbs. hot dogs

Cook hot dogs in water. Cool, cut into bite size pieces. Heat sugar, bourbon and ketchup to boiling. Add hot dogs. Keep in refrigerator a couple days to marinate. To serve, heat - place in chafing dish.

BOURBON DOGS II

1 c. catsup
1/2 c. chili sauce
1/2 c. brown sugar
1/2 c. bourbon
2 lbs. hot dogs

Heat, quarter, serve warm with toothpicks.

BOURBON DOGS III

2 lbs. all-beef hot dogs
3/4 c. Kentucky bourbon
1 tbsp. onion powder
1 1/2 c. catsup
1/2 c. brown sugar
Dash of lemon juice

Boil hot dogs for 5 minutes. Cut into small pieces and put aside. Put remaining ingredients into a saucepan and mix well. Taste - may need a couple of drops of hot sauce. Bring to a full boil, stirring to avoid sticking. Add hot dogs and simmer one hour. Cover and refrigerate for 24 hours. Reheat and serve in chafing dish or fondue dish on picks. Serve crackers if desired.

Burrito Dogs

16 ounces refried beans
10 ounces enchilada sauce
1/3 cup chopped green onions
3 cloves minced garlic
8 large corn tortillas
1 cup Cheddar cheese, shredded
1 pound hot dogs

In a small bowl combine beans, 1/3 cup enchilada sauce, green onions and garlic. Lay tortillas flat; spread with equal portions of bean mixture. Sprinkle with cheese; set aside. Grill hot dogs. Place each on a tortilla. Fold edges over hot dogs at ends and one side. Roll up. Brush all over with enchilada sauce; wrap in foil. Grill, turning occasionally, 10-15 minutes. Servings: 4

CALICO DOGS

1/4 lb. bacon
1 lb. hamburger
1/2 c. chopped onion
1/2-1 c. brown sugar
1/2 c. catsup
2 tbsp. vinegar
1 tbsp. dry mustard
1 tsp. salt
1 can lima beans
1 can red beans
1 can pork-n-beans
1 lb. hot dogs, cut up sm.

Brown bacon, onions, hamburger together. Add the rest and mix well. Bake at 300 degrees for 1 1/2 hours.

CAPTAIN JACK

- 4 slices bacon, diced
- 1 med. onion, diced
- 1 green pepper, diced
- 2 cans (16 oz.) red kidney beans
- 1 can (3 1/2 oz.) tomato paste
- 2 tbsp. chili powder
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 lb. Sharp Cheddar cheese, grated
- 5 hot dogs sliced

Fry bacon until crisp, remove to paper towel. Cook onion and green pepper in remaining fat until soft. Add remaining ingredients. Cover and simmer 20 minutes. Makes 1 1/2 quarts

CHEESE DOGS

1 pkg. reg. hot dogs

1 pkg. canned biscuits, any brand

5 slices cheese, American or Cheddar

Boil hot dogs for about 3 minutes. Roll out biscuits as you need them. Remove hot dogs and slice in center lengthwise. Slice cheese and put inside hot dog. Roll out biscuit to the same length as hot dog, wrap hot dog completely and bake at 350 degrees until brown. Serve with your favorite side dish.

Cheese Dog Casserole

2 Tbsp. butter or margarine
2 Tbsp. minced onion
2 Tbsp. minced green pepper
1 can condensed cream of chicken soup, undiluted
2 cups cooked noodles
2 cups diced hot dogs (5)
1/8 tsp. curry powder
1/2-3/4 tsp. salt
3/4 cup grated sharp Cheddar cheese

Start, heating oven to 350F degrees. Saute onions and peppers in butter until tender. Add hot dogs, curry, salt and noodles, then 1/2 cup grated cheese. Turn into 2 quart casserole. Top with 1/4 cup grated cheese. Bake 30 minutes.

Philly Cheese Dog

Ingredients

1 small Steak (I used Top Round)
4 all Beef Hot Dogs
4 slices Swiss Cheese
1 medium green Bell Pepper, diced

2 Tbsp Olive Oil
1 tsp Garlic Powder
1 tsp Onion Powder
1 16 oz beer, your favorite kind
1 Tbsp butter (or Olive Oil)

Hot Dog Buns (I used “Snuggles”)
Ketchup
Yellow Mustard

Jalapeno Slices (Optional)

Procedure

Slice steak thinly, on a bias, and across the grain. In a small bowl, add Olive Oil, Garlic and Onion powder. Mix well. Add sliced meat and toss well to coat. Cover bowl and allow to marinate for 30 minutes.

In a medium sized pot, add beer and Hot Dogs. Cover and simmer till dogs are done.

In skillet, melt butter and add the diced Bell pepper. Sautee until soft, about 5 minutes. Remove to a covered dish and keep warm.

In same skillet, add sliced and marinated meat. Sautee until medium, about 4 minutes. Remove to a covered dish and keep warm.

On a Hot Dog Bun, slather on a thin layer of ketchup and mustard. Add a Hot Dog. Now add several strips of the cooked beef lengthwise over the hot dog. Now add some of the sautéed Bell Pepper. If using Jalapeno slices, add them as well. Finally, top with Swiss Cheese. Place the whole construct under a hot broiler to melt the cheese, about 2 minutes.

CHEESEFURTER ROLL - UP

1 (8 oz.) pkg. quick crescent rolls
1/3 c. mustard relish
1/2 c. cheese, shredded
6 hot dogs
2 tbsp. evaporated milk
1 tbsp. sesame seeds

Preheat oven to 375 degrees. Unroll crescents to a rectangular shape; press ends together. Spread relish leaving a 1 inch border all around. Place dogs in rows of 3 down center of pastry; add cheese, bring sides together and press to seal. Place seam side down on ungreased baking dish. Perforate top of crust with tines of fork; brush with evaporated milk. Bake 15 to 20 minutes. Serves 3 to 4.

Cheesy Hot Dog Tote

1/2 pound hot dogs, cubed

1/2 pound sharp cheddar cheese, shredded

2 oz. jar stuffed green olives, chopped

1/2 cup frozen diced onions

1/2 cup chili sauce

1 teaspoon mustard

2 hard boiled eggs, chopped

2 tablespoons mayonnaise

4 pita rounds

heavy duty aluminum foil

Cut hot dogs into fourths lengthwise, then slice into 1/4 inch cubes. Combine with olives, eggs, mustard, mayonnaise, chili sauce and cheese, mixing well.

Cut pita rounds in half. Open pocket and fill with approximately 1/3 cup filling -- be generous.

Wrap individually in foil and refrigerate.

When grill is hot, place foil-wrapped sandwiches on grill and heat for 10 minutes.

Uncover and continue heating until pita bread is crisp and filling is hot -- 10-15 minutes more, depending on desired crispness.

Chicago Dogs

From "Born To Grill."

8 all-beef wieners

8 poppy seed hot dog buns or other hot dog buns, preferably bakery-made

Yellow ballpark mustard

Chopped cucumber

Sport peppers or pepperoncini, chopped

Chopped onion

Chopped red-ripe tomato

Celery salt

Dill pickle spears, optional

Fire up the grill, bringing the temperature to high (1 to 2 seconds with the hand test).

Grill the wieners uncovered for 3 to 5 minutes over high heat until deeply browned, rolling to crisp all surfaces.

Toast the buns at the same time on the edge of the grill.

Place the dogs on the toasted buns and top each with a good squiggle of mustard. Then pile on, in approximately equal portions, generous spoonfuls of cucumber, peppers, onion and tomato.

Sprinkle celery salt over each bulging bun. Serve with dill pickle if desired.

Serves 8.

Chicago Red Hot

Serves: 4-8

8 hot dogs, grilled or cooked on a griddle

8 hot dog buns

yellow mustard

sweet pickle relish

chopped white onion

diced fresh tomato

8 pickle spears

hot peppers

celery salt

Method:

Place cooked hot dogs on buns and top with the remaining ingredients.

CHILI DOGS

2 tbsp. oil
1 lg. onion, chopped
2 garlic cloves, chopped
1/2 lb. lean ground beef
1 (15 oz.) can Italian-style chopped tomatoes, drained
1 (15 oz.) can chili beans
1 tbsp. chili powder (more or less to suit taste)
6 hot dogs
6 hot dog buns
Chopped raw onion (optional)
Shredded Cheddar cheese (optional)

In a skillet, heat oil. Add onion and garlic and saute for 5 minutes or until onion is transparent. Add beef and saute until browned. Add the tomatoes, beans, and chili powder. Cover and simmer approximately 10 minutes. Add hot dogs and simmer for at least 5 additional minutes. Partially fill each hot dog bun with chili mix. Place a hot dog on top. Top with chopped raw onion and/or shredded cheese, if desired, and serve.

Chili Dogs

3 lbs. ground beef
3 tbsp. paprika
2 1/2 tbsp. chili powder
2 tbsp. salt
1 tbsp. celery salt
1 tsp. pepper
1 clove garlic, minced
Tomato juice

Hot Dogs
Buns

Mix first seven ingredients in large skillet. Add 1 cup tomato juice. Bring to a boil, stirring occasionally until mixture is crumbly. Cover with additional tomato juice and simmer for 3 hours or until liquid is absorbed. Serve over hot dogs. Yield: 1 quart.

CHILI DOGS III

Preparation time: 25 minutes. Cooking time: 1 hour and 10 minutes. For about 1 1/2 quarts chili, 8 servings, you will need:

1 1/2 lbs. ground lean beef
1/2 lb. lean ground pork
2 cloves garlic, minced
2 onions, chopped
1 green pepper, chopped
1 (1 lb.) can tomatoes, chopped
1 (1 lb.) can chili beans
1/4 c. chopped cilantro or parsley
1/4 c. chili powder
1 tbsp. cumin
2 to 3 tsp. salt
Pepper or 1/8 tsp. cayenne
8 hot dogs
8 hot dog buns
1 white onion, chopped
1 c. grated Cheddar cheese

1. In a heavy, large saucepan or kettle, brown the beef and pork. Break up into a crumbly mixture. 2. Stir in the garlic, onions and green pepper. Cook briefly. 3. Add tomatoes with liquid, beans with liquid, cilantro or parsley, chili powder, cumin, salt and pepper or cayenne. Bring to a boil. 4. Lower heat to a simmer. Cover. Cook for 1 hour, stirring a few times. 5. During this time either grill, fry or boil hot dogs. 6. If grilling, toast buns on grill. Otherwise, heat at 350 degrees. 7. Place hot dog in bun. Spoon with chili. Sprinkle with chopped onion and cheese. TIPS: For those of you who like a real Western chili, add a hot chili pepper to the pot. Remove seeds and veins before mincing, if less "fire" is desired. GOOD SERVED WITH: Cold corn salad, beef, if desired or soft drinks. For dessert, fresh peaches and brownies.

--A&W Chili Dogs--

- 1 Sabrett brand 2 ounce beef frankfurter (7½" long)
- 1 regular hot dog roll
- 3 Tablespoons A&W Coney Island Sauce (see recipe below)
- 1 Tablespoon chopped white onion
- ½ Tablespoon Kraft shredded mild cheddar cheese (optional)

A&W Coney Island Chili Dog Sauce

- 1 pound ground chuck
- 1 six ounce can Hunts tomato paste
- 1 Cup water
- 1 Tablespoon sugar
- 1 Tablespoon prepared yellow mustard
- 1 Tablespoon dried, minced onion
- 2 teaspoons chili powder
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- ½ teaspoon celery seed
- ½ teaspoon ground cumin (heaping)
- ¼ teaspoon ground black pepper

Making the Chili Dog Sauce:

1. In a 2 qt. saucepan, brown the ground chuck, breaking into very small pieces. Salt and pepper lightly while cooking. Do not drain the fat.
2. Add the remaining ingredients. Simmer, uncovered, 30-45 minutes until it thickens. Stir occasionally.
3. Allow to cool, cover, and refrigerate until "Dog-Time". You'll be microwaving what you need later.

Cooking your A&W Chili Dog

1. Bring a 2 qt. saucepan of water to a rolling boil.
2. Remove the saucepan from the heat, and add the desired number of frankfurters to the water. Cover and let sit about 10 minutes.
3. After the franks are done, microwave the chili dog sauce until steaming. (Only microwave what you need, save the rest) Then microwave each hot dog roll 10 seconds just enough to warm

Chili dog pizza

2 cups Bisquick
1/2 cup cold water
1 (7 1/2 ounce) can canned chili
5 hot dogs, sliced thin
1 cup shredded cheddar cheese

Preheat oven to 425 degrees.

Mix together Bisquick mix and water.

Stir until a soft ball forms.

Roll or pat dough into a 12 inch circle on an ungreased cookie sheet or pizza pan.

Pinch the edge of the circle to form a crust.

Spread the chili over crust, and then add cheese, and top with hot dog slices.

Bake in the oven for 20 to 25 minutes.

CHICAGO DOGS

Ingredients:

- 8 Vienna® all-beef hot dogs
- 8 hot dog buns with poppy seeds
- 1 cup yellow mustard
- 1 cup sweet pickle relish
- 1 cup chopped onions
- 8 tomato slices
- 16 sport peppers (pickled hot peppers)
- 8 kosher spears
- Celery salt, to taste

Instructions:

Fill a kettle 3/4 of the way full with water and bring to a boil. Add the hot dogs, then reduce the heat, cover and simmer for 6 to 8 minutes. With tongs, place the hot dogs in the buns. Top the hot dogs with 2 tablespoons of each: onions, mustard and relish. Take each tomato slice and cut in half so that each half looks like a half of a wheel. Wedge two tomato half-slices between each dog and bun on one side. On the same side, stick in two sport peppers. On the other side of each dog, lay a kosher spear between the dog and the bun. Sprinkle on a little bit celery salt on top to taste and serve!

Cincinnati Cheese Coney

Serves: 4-8

8 hot dogs, grilled
8 hot dog buns
Ball Park mustard, such as French's or Bertman
Chili (recipe below)
1 cup finely grated mild cheddar cheese
Diced white onions

Method:

Place grilled hot dogs on buns. Spread bottom half of each bun with a tablespoon of the mustard. Top each hot dog with some of the hot chili, a few tablespoons of the cheese and onions.

Cincinnati Chili

2 tablespoons vegetable oil
1 lb ground chuck
1 large yellow onion, finely chopped
2 cloves garlic, finely chopped
2 tablespoons ancho chile powder
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon cumin
1/2 teaspoon ground cloves
1 can (6-ounce) tomato paste
2 cups water
1-ounce unsweetened chocolate, chopped
2 bay leaves
2 tablespoons red wine vinegar
Salt and freshly ground black pepper

Method:

Heat oil in a medium saucepan over high heat. Add beef and cook until golden brown. Remove beef to a plate. Add onions and garlic to the pan and cook until soft. Add the spices and cook for 1 minute. Add the tomato paste and water and whisk until smooth. Return the meat to the pan, add the chocolate and bay leaves and bring to a boil, stirring often. Reduce heat to medium and let simmer for 1 hour, stirring often. Season with the salt, pepper and vinegar.

CHUCKWAGON ROUND-UP

3/4 c. unsifted flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 c. chili powder
1/3 c. milk
2 tbsp. oil
1 egg
1 lb. hot dogs
2 c. barbecued beans (1 lb. can)
1/2 c. shredded Cheddar cheese
1/2 tsp. instant minced onion
1/2 tsp. leaf oregano

Preheat oven to 375 degrees. Grease a 9 inch pie pan. In mixing bowl, combine dry ingredients. Combine milk, oil and egg; add to dry ingredients, stirring just until well mixed. Spread on bottom and sides of pie pan. Reserve 2 hot dogs; cut remaining into 1/2 inch slices. Combine with remaining ingredients. Spoon into center of dough in pie pan. Cut reserved hot dogs lengthwise then crosswise; arrange "spoke" fashion, skin side up on bean mixture. Bake 30 to 35 minutes or until crust is cooked. Let stand 10 minutes before cutting into wedges and serving. 5 to 6 servings.

Classic Dog

Old-fashioned, casing-stuffed smoked wieners

Hot dog buns, preferably bakery-made

Mustard relish, chow chow, or other sweet pickle relish with mustard

Chopped onions, optional

Creole mustard or yellow ballpark mustard

Fire up the grill, bringing the temperature to high (1 to 2 seconds with the hand test).

Grill the wieners uncovered for 3 to 5 minutes over high heat until deeply browned, rolling to crisp all surfaces.

Toast the buns on the edge of the grill if you wish.

Arrange the dogs on the buns and top with hearty spoonfuls of relish and, if you wish, onions.

Add squiggles of mustard to finish them off and serve immediately.

COCKTAIL DOGS

1 lb. cocktail size hot dogs

1 (10 oz.) jar grape jelly

1-2 tbsp. mustard

1 bottle chili sauce

Mix all ingredients together in oven-proof dish. Cook slowly, approximately 30- 45 minutes in 350 degree oven.

Serve hot with toothpicks.

Smoked hot dogs or smoked Bratwurst may be used. Cut in bite size pieces before adding to the sauce.

Corn Dog Casserole

2 c celery, sliced
1 tsp sage
1 c onions, chopped
1/4 tsp black pepper
1 1/2 lbs hot dogs
18 ozs cornbread mix
2 whole eggs
8 ozs cheddar cheese, shredded
1 1/2 c. milk

Preheat oven to 400. Prepare a 3-quart dish with cooking spray; set aside. In a skillet, cook celery and onions until tender. Place in a mixing bowl; set aside. Cut hot dogs into quarters, then into thirds. Place in a skillet, cook until lightly browned. Fold into celery mixture; set aside. Reserve one cup mixture. In another mixing bowl, combine eggs, milk, sage, and black pepper. Fold in hot dog mixture. Stir in cornbread mixes. Add one and half cups cheese. Spread mixture into prepared dish. Top with reserved hot do mixture and cheese. Bake, uncovered for 30 minutes, or until golden brown.

Grands! Corn Dogs

A cousin to classic crescent dogs, biscuit dogs are grand!

Ingredients:

1 (17.3-oz.) can Grands!® Refrigerated Golden Corn Biscuits

8 teaspoons ketchup

8 teaspoons mustard

8 hot dogs

Preparation Directions:

1.

Heat oven to 350°F. Lightly grease cookie sheet. Separate dough into 8 biscuits. Press or roll each to form 6 1/2-inch oval.

2.

Spread each biscuit with 1 teaspoon ketchup and 1 teaspoon mustard. Place 1 hot dog in center of each biscuit. Roll dough around hot dog; seal ends and edges well. Place seam side down on greased cookie sheet.

3.

Bake at 350°F. for 15 to 18 minutes or until golden brown.

Grilled Corn Dogs on Skewers

Your kids' favorite summertime food gets all wrapped up in refrigerated cornbread dough, put on a skewer and cooked on the grill. What's more, it takes only 20 minutes!

Ingredients:

2 tablespoons yellow cornmeal
1 (11.5-oz.) can Refrigerated Cornbread Twists
1 tablespoon prepared mustard
8 hot dogs

Preparation Directions:

1.
GRILL DIRECTIONS: Heat grill. Sprinkle cornmeal on sheet of waxed paper. Unroll dough on cornmeal; press crosswise perforations to seal. Spread dough with mustard.
2.
Separate dough into 8 long dough strips. To make each corn dog, coil 1 dough strip around each hot dog. Insert metal skewer lengthwise through hot dog, securing dough on each end.
3.
When ready to grill, place corn dogs on gas grill over medium-low heat or on charcoal grill 4 to 6 inches from medium-low coals. Cook 4 to 6 minutes or until golden brown and no longer doughy, turning corn dogs several times.

CORN DOGS IN A PAN

3 c. cornmeal
1/2 c. chopped onions
1 c. water or milk
2 eggs, beaten
1/4 c. vegetable oil
1/2 tsp. pepper
1 c. corn (or cream style)
1 pkg. hot dogs
9x13 inch pan
Green chiles or jalapenos (optional)

Preheat oven to 375 degrees. Mix dry ingredients. Add water or milk, eggs, oil and mix until blended by hand. Add corn, onions, pepper. Mix together. Grease pan (or line with parchment paper and peel off after removing from pan. Pour mixture in pan. Lay the 10 hot dogs across the pan lengthwise, 5 in each row. Bake for 25 minutes; test with toothpick for doneness. Serve with mustard, relish or whatever you like.

CORN DOG TWISTS

1 (1.5 oz.) can Pillsbury refrigerated
cornbread twists
8 hot dogs
1 tbsp. margarine
1 tbsp. grated Parmesan cheese

Heat oven to 375 degrees. Unroll dough into one long sheet. Seal crosswise center perforations. Separate dough into 8 long strips, 2 cornbread twists each. Wrap each strip around a hot dog; place on ungreased cookie sheet with ends of dough tucked under hot dog. Brush each with margarine; sprinkle with cheese. Bake at 375 degrees for 12 to 16 minutes or until light golden brown.

Creamy Corn and Hot Dog Chowder

4 Servings

2 (14.5oz.) cans cream style corn

1 1/2 cups frozen hash browns

1 1/2 cups milk

5 hot dogs sliced

1/4 cup green onions, or fish shape crackers for kids

In medium sauce pan combine all ingredients except the crackers or green onions and mix well. Bring to a boil, reduce heat to low and cook 3-5 minutes or until potatoes are tender. Sprinkle each bowl with the green onions or crackers.

Crescent Dogs

Crescent rolls update the popular "pig-in-blanket" concept, along with a yummy surprise: melted cheese in each frank.

Ingredients:

8 hot dogs

4 (3/4-oz.) slices American cheese, each cut into 6 strips

1 (8-oz.) can Pillsbury® Refrigerated Crescent Dinner Rolls

Preparation Directions:

1.

Heat oven to 375°F. Slit hot dogs to within 1/2 inch of ends; insert 3 strips of cheese into each slit.

2.

Separate dough into triangles. Wrap dough triangle around each hot dog. Place on ungreased cookie sheet, cheese side up.

3.

Bake at 375°F. for 12 to 15 minutes or until golden brown.

Tips:

Substitution: If using Pillsbury® Big & Flaky large refrigerated crescent dinner rolls, use large hot dogs and bake at 350°F. for 16 to 20 minutes.

CROCKPOT DOGS

2 cans pork and beans, drained
1 pkg. onion Lipton soup mix
1/3 c. ketchup
1/4 c. water
1 tsp. mustard
2 tbsp. brown sugar
1 lb. hot dogs (1 pkg.) cut up

Mix and put in crock pot. Cook on low all day.

CRUNCHY DOGS

INGREDIENTS

1/2 cup ketchup

1/4 cup prepared yellow mustard

1 cup cornflake crumbs

1 (16 ounce) package all-beef hot dogs

DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with a sheet of aluminum foil.

Stir together ketchup and mustard on a plate until mixed. Place the cornflake crumbs in a shallow bowl. Roll each hot dog in the ketchup mixture, then roll in the cornflake crumbs to coat. Place onto prepared baking sheet.

Bake in preheated oven until the hot dogs are hot on the inside, and crispy on the outside, 15 to 20 minutes

Curly Dog

1 OSCAR MAYER Beef Frank or Wiener

1 hamburger bun, split

1 KRAFT Singles

CUT frank at 1/2-inch intervals, being carefully to not cut all of the way through frank.
Place on microwavable plate.

MICROWAVE on HIGH 45 seconds or until frank curls.

PLACE Singles on bottom half of bun; top with frank. Microwave 15 seconds or until
Singles begins to melt. Cover with top of bun.

DOG BITES MAN

36 ounces Hot Dogs -- (3 12-oz. pkgs)

1 medium Onion, chopped

3 cups Barbecue Sauce – (Sweet Baby Ray's, or your favorite)

2 teaspoons Sriracha Sauce – more or less

Slice hot dogs into 1/2 inch thick medallions; arrange lying flat on baking sheet(s).

In a small mixing bowl, blend hot sauce with barbecue sauce. Pour barbecue sauce mixture over hot dog pieces as evenly as possible, then sprinkle with chopped onions. Bake at 350 degrees F. for about 20 minutes, or until hot and browned. Serve with toothpicks to skewer individual hot dog pieces.

DOGS IN DOUGH, WELL DONE

6 frankfurters
6 julienne strips Cheddar or American cheese
1 cup Bisquick baking mix
1/4 cup milk
1 teaspoon parsley flakes
1 egg

Split frankfurters lengthwise, not cutting completely through. Fill each with a strip of cheese or about 1 teaspoon relish or catsup.

Mix remaining ingredients with fork: beat vigorously 30 seconds. Spread in greased 9x5x3-inch loaf pan.

Arrange frankfurters crosswise on dough in pan, curving slightly and pressing to fit pan. Press into dough slightly.

Bake at 400 degrees F until bread is light brown, about 20 minutes.

To serve, cut bread between frankfurters

DOGS -N- 'KRAUT

1 lg. can pork and beans
1/2 lb. bacon, cut up and sauteed
2 onions, chopped and sauteed
1/2 c. brown sugar
1 qt. sauerkraut
1 lb. hot dogs
1 c. brown sugar

Put first 4 ingredients in baking dish and bake 2 1/2 hours. Then add sauerkraut (drained and rinsed with cold water if its real strong or salty), hot dogs, cut up, and 1/2 cup brown sugar. Bake 1/2 hour more at 325.

Dogs on a Raft

Ingredients:

- 1 (11-oz.) can Refrigerated Breadsticks
- 6 hot dogs
- 2 tablespoons ketchup
- 3 (2/3-oz.) slices pasteurized process American cheese, cut in half

Preparation Directions:

1. Heat grill. Cut 15x12-inch piece of heavy-duty foil; spray with nonstick cooking spray. Unroll dough into 2 sections on sprayed foil; do not separate into breadsticks. Press or pat each section to form 7x6-inch rectangle, sealing perforations. Cut hot dogs lengthwise to but not completely through other side; open hot dogs to lay flat.
2. When ready to grill, invert dough onto grill rack and peel off foil; place hot dogs, cut side up, on gas grill over medium heat or on charcoal grill 4 to 5 inches from medium coals. Cook 4 to 5 minutes or until bottom of dough is deep golden brown.
3. Turn dough; brush with ketchup. Place 3 hot dogs, cut sides down, on each rectangle of dough. Cook 4 to 6 minutes or until bottom of dough is deep golden brown and thoroughly cooked, topping each hot dog with cheese during last 1 to 2 minutes of cooking. To serve, cut between hot dogs. If desired, serve with additional ketchup or other condiments.

DOGS ON A STICK

1 c. flour
3/4 c. cornmeal
2 tsp. baking powder
1 c. milk
1 egg
1 tsp. dry mustard
1 tsp. salt
2 tbsp. sugar
2 tbsp. melted shortening
Hot dogs
Sucker sticks

Put all ingredients except hot dogs and sticks in a blender and blend. Put a stick in the end of each hot dog and dip hot dog into mix. Leave in blender or use a tall glass to dip hot dogs. Fry in hot oil until brown. Fry stick and all. Serve with mustard and catsup.

EGG & CHEESE HOT DOGS

- 1 fully cooked hot dog
- 1 beaten egg
- 1 slice American cheese, halved
 Diagonally
- Lettuce leaves (optional)

Cut hot dog lengthwise to, but not through, the opposite side. In a 6 inch skillet cook hot dog 4 minutes or until heated through; remove. In same skillet cook egg over medium heat, without stirring, about 2 minutes or until nearly done. Lay cheese and hot dog over half of the egg. Cover; cook 1 to 2 minutes to melt cheese. Fold remaining egg half over hot dog and cheese, omelet style. Serve on a lettuce-lined bun.

FIRE HOUSE DOGS

- 6 cans pork and beans
- 2 lbs. hot dogs
- 2 lbs. ground chuck
- 1 lg. onion (chopped)
- 1 1/2 c. brown sugar
- 1 1/2 c. ketchup
- 1/4 c. hot sauce
- 1 tsp. chili powder
- 2 tsp. hot bird seed

(Optional) - Anything that sounds good. Brown the ground chuck and chopped onion in butter (or substitute). Add beans and everything else except hot dogs. Stir it up and add the hot dogs (cut in 1/2 inch pieces) when the beans are hot. Cook over medium heat stirring occasionally until the hot dogs puff up. Serves 12 people.

FOIL DOGS

- 1 lb. hot dogs, cut up
- 1/2 c. relish
- 1 c. American cheese, diced
- 1/2 c. ketchup
- 1 tbsp. onion, diced
- 1 tsp. mustard & Worcestershire sauce

Mix all ingredients in large bowl. Fill 8 to 10 hot dog rolls. Wrap in tin foil. Bake at 350 degrees for 10 minutes.

FOIL DOGS II

- 1 lb. hot dogs, diced
- 4 hard boiled eggs, diced
- 1 c. sharp cheese, diced
- 1/2 c. onion, chopped
- 6 tbsp. salad dressing
- 1 c. catsup

Mix ingredients all together and put into hotdog rolls. Wrap rolls in foil and bake at 425 degrees for 15 minutes. You can make them up, wrap individually and freeze for later use.

Barbecue Frank Burgers

1 pound hot dogs
1 1/2 tablespoons Worcestershire sauce
1/4 cup vinegar
1 to 2 tablespoons granulated sugar
1/2 cup catsup
1/2 cup water
1/2 cup chopped onions
1/2 cup chopped green bell pepper

Hot dog buns

In an oblong glass dish, place hot dogs.

Combine remaining ingredients except buns. Pour over hot dogs and bake at 350 degrees F for 1 hour.

Serve in hot dog buns.

Variation

Use ground beef patties in place of hot dogs and serve on hamburger buns.

Frankly Baked Beans

(Serves 8-10)

1 1/2 Tbsp. yellow mustard 1/3 cup ketchup (For spicier beans, use barbecue sauce)

1/4 cup dark brown sugar

1/2 tsp. onion powder

2 - 16 oz. cans of baked beans (dark brown, small beans work best)

1 lb. hot dogs, sliced into nuggets

Mix all ingredients together in an oven-proof, 2 quart casserole dish.

Bake at 350 degrees for 20-25 minutes.

FRANKS A LOT !

1 tbsp. butter or margarine
3/4 med. onion, chopped
3/4 c. water
3 tbsp. catsup
2 tbsp. vinegar
1 tbsp. mustard
2 tbsp. Worcestershire sauce
3/4 tsp. salt
Dash black pepper
12 franks

About 45 minutes before serving: In butter or margarine in small saucepan, cook onion until tender. Stir in all remaining ingredients except franks; simmer mixture 20 minutes, stirring occasionally. Preheat oven to 400. Place franks in a lightly oiled casserole; pour on sauce. Bake 20 minutes, basting occasionally. To serve: spoon sauce over franks. Makes 6 servings.

FRANKS IN SPICY TOMATO SAUCE

- * 1 cup ketchup
- * 1/2 cup firmly packed brown sugar
- * 1 tablespoon red wine vinegar
- * 2 teaspoons soy sauce
- * 1 teaspoon Dijon mustard
- * 1 clove garlic, minced
- * 1 pound beef or chicken frankfurters, cut into 1" pieces

Place ketchup, brown sugar, vinegar, soy sauce, mustard, and garlic in the crockery pot. Cover and cook on High until blended. Stir occasionally. Add frankfurters and stir to coat. Cook until thoroughly blended. Serve with toothpicks or wooden skewers to spear franks.

GLAMOUR DOGS

1/2	c	Crushed corn chips
1/2	med	Onion, minced
1/4	c	Tomato sauce
1	c	Grated cheddar cheese
1	t	Worcestershire sauce
10		Hot dogs

"Mix all ingredients except hot dogs together. Heat oven to 350F. Split the hot dogs lengthwise. Put into a baking dish and fill each hot dog with the mixture. Bake about 12 minutes."

Happy Couple Casserole

- 1 pkg. hot dogs
- 1 lb. Ground beef
- 1 lg. onion
- 1/2 c. catsup
- 1/4 c. molasses
- 2 tbsp. prepared mustard
- 4 tbsp. brown sugar
- 1 tbsp. Worcestershire sauce
- 1 (31 oz.) can pork and beans
- 6 strips of bacon
- Dash of ginger

Brown hamburger and chopped onion. Cut hot dogs bite sized. Mix all ingredients together in baking dish. Place bacon over top of dish. Bake 25-30 minutes, 350 degrees.

HOT DOG APPETIZERS

1 pkg. hot dogs
1/2 c. brown sugar
1 (12 oz.) can beer
1 c. barbecue sauce

Slice hot dogs 3/4 inch slices. Simmer all ingredients for 3 hours. Serve hot in chafing dish.

Hotdogs Azteca®

1 package Azteca® Flour tortillas
1 pound hot dogs
1 (15 ounce) can chili with beans
8 ounces American cheese slices

Bring tortillas to room temperature. Preheat oven to 475 degrees F.

Spread 1 heaping teaspoon of chili on each tortilla. Place slice of cheese on top of chili. Set hot dog in center of cheese. Roll up sides of tortilla and fasten with wooden picks. Bake approximately 10 minutes until cheese is melted and tortilla is crisp.

Serves 5 to 6.

HOT DOG-HAMBURGER BAKE

12 slices bread
Butter or margarine
1 lb. hamburger
1/4 c. ketchup
1 tsp. salt
6 hot dogs
2 med. onions, sliced
6 sliced processed American cheese
2 eggs, beaten
1 c. milk

Spread 6 slices of bread with butter. Arrange in bottom of greased 9 x 13 pan. Toast in moderate oven (350 degrees) about 15 minutes. Combine beef, ketchup and salt. Spread over toast (1/3 cup per slice). Top with hot dogs (cut almost in half lengthwise), onion slices, and cheese slices. Cover with remaining bread slices. Combine eggs and milk, pour over bread. Bake in 350 degree oven for 50 minutes. 6 Servings.

HOT DOG BOATS

- 1 pkg. hot dogs
- 2 c. frozen corn
- 1 pkg. shredded cheese
- 1 1/3 c. Potato Buds
- 1 1/3 c. water
- 1/2 c. milk
- 2 tbsp. butter
- 1/2 tsp. salt

Boil hotdogs until done. Let cool slightly. Also cook corn until tender, drain. Make instant potatoes with remaining ingredients, excluding shredded cheese (follow directions for instant potatoes on back of box). Mix cooked corn and potatoes together. Take hotdogs and split through the middle (but not all the way). Flip open hotdogs to split side onto cookie sheet (ungreased). Fill hot dog with potato mixture, then sprinkle with shredded cheese. Bake at 350 degrees for about 15 minutes or until cheese is melted and hotdog is heated. Kids love 'em!

Hot Dog Breakfast Burrito

- 1 large flour tortilla
- 1 egg, scrambled
- 2 tablespoons Shredded Cheddar Cheese
- 1 Beef Frank, sliced

Directions

- 1 Place egg, cheese and beef frank on tortilla on microwavable plate.
- 2 Microwave 30 seconds or until cheese is melted; fold up sides of tortilla to center, slightly overlapping. Serve with salsa or catsup, if desired

HOT DOG CASSEROLE

2 c. elbow macaroni, uncooked
2 tbsp. butter
8 hot dogs
1 (12 oz.) can corn with pepper,
drained
1 (15 oz.) can tomato sauce
2 tsp. instant onions, minced
1/2 tsp. chili powder
1/2 tsp. salt
1 c. cheese, diced

Prepare macaroni according to package directions, drain. In large skillet, melt butter, add hot dogs. Cook until lightly browned. Stir in corn, tomato sauce, onions, chili powder and salt. Simmer 10 minutes. Add macaroni and 1/2 cup cheese, mix well. Pour into 2 quart casserole dish. Top with remaining 1/2 cup cheese. Bake in a 350 degree oven until hot, 20 to 30 minutes. Refrigerate leftovers. Makes 6 to 8 servings.

HOT DOG CASSEROLE II

1 pkg. hot dogs (bite size)
10 to 12 potatoes, boiled and cooled
5 to 6 strips bacon, cooked and
crumble
1/4 c. bacon grease
1/3 c. vinegar
2/3 c. water
2 tbsp. chopped parsley
Seasons and salt and pepper to taste

Boil potatoes in skins, when cooled, peel and cut in bite sizes. Cook bacon, crumble when cooled, set aside. Put cooked and cut potatoes in casserole. Pour bacon grease over and lightly mix. Add cut up hot dogs and crumbled bacon and lightly mix. Combine vinegar and water and pour over ingredients. Mix parsley, salt and pepper, cover and cook 35 minutes at 350 degrees. Serves 5 to 6

Cheese Dog Casserole

2 tbsp. butter or margarine

2 tbsp. minced onion

2 tbsp. minced green pepper

1 can condensed cream of chicken soup, undiluted

2 cups cooked noodles

2 cups diced hot dogs (5)

1/8 tsp. curry powder

1/2–3/4 tsp. salt

3/4 cup grated sharp Cheddar cheese

Start, heating oven to 350F degrees. Saute onions and peppers in butter until tender. Add hot dogs, curry, salt and noodles, then 1/2 cup grated cheese.

Turn into 2 quart casserole. Top with 1/4 cup grated cheese. Bake 30 minutes.

Hot Dog and Bean Casserole

- 1 lb. hamburger
- 1 pkg. taco seasoning
- 3 hot dogs
- 1/4 c. onion, chopped
- 3 (1 lb.) cans pork and beans
- 1/4 c. ketchup
- 1 tbsp. mustard
- 1 tbsp. vinegar
- 1 tbsp. Worcestershire sauce
- 1/4 c. brown sugar

Brown hamburger and add taco seasoning according to directions on package. Slice hot dogs into little rings. Mix all ingredients together with hamburger mixture. Pour into casserole dish and bake at 400 degrees for approximately 45 minutes to 1 hour. Special Hints: This is a good way to use up leftovers such as meat loaf, barbeque, etc. or stretch this further by adding more pork and beans.

HOT DOG, BEAN AND CORNBREAD CASSEROLE

1 lb. hot dogs
2 (1 lb. each) cans baked beans
1/2 c. catsup
1/2 c. water
1 tbsp. prepared mustard
3/4 c. flour
1 tbsp. sugar
1 1/2 tsp. baking powder
1 tsp. salt
2/3 c. cornmeal
1 egg, slightly beaten
2/3 c. milk
1/4 c. melted shortening
1/3 c. chopped onions

Cut hot dogs into 1/2 inch pieces. Put in baking dish (12 x 8 inches) with beans, catsup, water and mustard. Combine flour, sugar, salt and baking powder in large bowl. Stir in cornmeal. Add egg and rest of ingredients. Stir just enough to combine. Spread evenly over beans. Bake at 400 degrees for 35 to 40 minutes. Makes 8 to 10 servings.

HOT DOG AND CHILI CASSEROLE

1 lb. box manicotti noodles

1 pkg. hot dogs (8)

1 (8 oz.) block Monterey Jack cheese

2 c. chili with beans

Cook noodles according to package directions. Drain. Make a slit in the center of the hot dogs and stuff with chunks of cheese. Insert hot dogs inside the noodles. Place in a 13"x9" greased pan. Pour chili over the noodles and top with remaining cheese. Cook at 350 degrees for 30 minutes. Serves 6.

GRANNY'S HOT DOG CASSEROLE

1 pkg. (2 c. uncooked) macaroni
1/2 c. chopped onion
1 can cream of celery soup
1 pkg. hot dogs (any type)
1 c. (8 oz.) sour cream
1/2 tsp. dill weed
1 c. shredded carrots
1/4 c. chopped green pepper

Cook macaroni as stated on package; drain. Cut 6 hotdogs into 1 inch pieces. Spray 2 quart casserole with cooking spray or butter sides of casserole. Combine macaroni, hotdogs and rest of ingredients in casserole dish. Bake at 350 degrees for 25 minutes uncovered. Place remaining hot dogs on top and bake 15 minutes more.

HOT DOG CASSEROLE JARDINIERE

1 (16 oz.) pkg. hot dogs, not cooked,
cut up
1 (8 oz.) pkg. corkscrew macaroni
1 can (15 1/2 oz.) mixed vegetables,
drained
1 can tomato sup
1 c. sour cream
2 tbsp. instant minced onions
Shredded cheddar cheese

Preheat oven to 350 degrees. Prepare macaroni as directed. Drain. In 3 quart casserole combine undiluted soup and all ingredients except cheese, sprinkle cheese completely over mixture. Bake 45 minutes or until hot and bubbly. 8 servings.

MEXICAN HOT DOG CASSEROLE

1 can refried beans
1 pkg. hot dogs, split lengthwise
1 c. chopped onions
1 c. shredded Cheddar cheese

Spread beans in a buttered casserole dish. Place hot dogs in layer on top of beans. Sprinkle onions over all. Top with cheese. Bake at 350 degrees for 25 minutes.

HOT DOG HAWAII MEAL

1 lb. Beef Franks
6 Bacon Strips
5 cups hot cooked rice
1 small can sliced pineapple (optional)
½ cup chopped onions
1/3 cup chopped celery 1/3 cup chopped green pepper
2 garlic cloves, minced
1 ¼ cup unsweetened pineapple juice
¾ cup ketchup
¼ teaspoon salt
¼ teaspoon chili powder

Yields 6-8 servings

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DIRECTIONS

In a saucepan, brown bacon. Remove bacon, reserving 1 Tablespoon of drippings. Add celery, green pepper, onion, and garlic to saucepan. Cook until tender. Add unsweetened pineapple juice, ketchup, salt, and chili powder. Mix well. Bring mixture to a boil. Add hot dogs and return to boil. Reduce heat; cover and simmer 5 minutes, or until heated through. Serve over the hot rice, pineapple slices (optional). Crumble the cooked bacon and sprinkle on top.

HOT DOG and POTATO CASSEROLE

1 lb. hot dogs, sliced
3 lb. red bliss potatoes, scrubbed &
sliced thin

SAUCE:

1/2 stick margarine
3/8 c. flour
1 1/2 tsp. dry mustard
1/2 tsp. celery seed
Salt & pepper to taste

Melt margarine, stir in the rest of ingredients. Add 3 cups of hot water and cook to a boil. Sauce will thicken. Remove from stove. In a 3 quart casserole (greased) add alternate layers of potatoes and hot dogs. Pour sauce on top. Bake covered in a 350 degree oven approximately 1 hour. Test to see if potatoes are cooked. Then must be sliced very thin. May also be cooked in microwave approximately 40 minutes. Turn every 10 minutes.

HOT DOG SAUERKRAUT CASSEROLE

1 lb. hot dogs, cut in 1 inch pieces
1 can cream of mushroom soup
1/2 c. mayonnaise
1 tsp. caraway seeds
2 c. drained sauerkraut
4 c. diced cooked potatoes
1/2 c. buttered crumbs
Paprika

Mix together. Place in buttered casserole. Sprinkle with buttered crumbs and paprika.
Bake at 350 degrees for 45 minutes. Serves 6.

HOT DOGS CHINESE STYLE

1/2 lb. hot dogs
1 tbsp. salad oil
1 clove garlic
1 sm. onion, sliced
1 green pepper, diced

Saute until tender.

STEP II:

1 tbsp. cornstarch
1 1/2 tsp. soy sauce
1 beef bouillon cube
3/4 c. boiling water

Cook until thickened and clear

STEP III:

1 (2 oz.) can sliced mushrooms,
drained
1 lg. tomato, cut in eighths

Cook briefly. Cut hot dogs lengthwise into 4 strips. Heat salad oil in large skillet. Add hot dogs, garlic, onion and pepper. Then add Step II, mixing thoroughly until thickened and clear. Add drained mushrooms, and cut tomato and cook briefly to heat. Serve over fluffy rice. Serves 2. Can be doubled.

Hot Dog Cookies

16 Servings

1 cup butter (no substitutes), softened
1/2 cup confectioners' sugar
2 cups all-purpose flour
1 teaspoon vanilla extract
Red and green liquid food coloring
3 tablespoons flaked coconut
Yellow decorator's frosting

In a mixing bowl, cream butter and sugar. Beat in flour and vanilla.
Remove 1 cup dough; add red food coloring and knead until well combined. Cover and refrigerate remaining dough for 1 hour.

For hot dogs, divide red dough into 16 portions. Shape into 2 1/2-in. logs and round the ends; set aside.

Divide plain dough into 16 portions. Shape into 3-in. logs; make a very deep lengthwise groove in each. Smooth edges to form buns.

Place 3 in. apart on an ungreased baking sheet. Place hot dogs in buns. Bake at 350 degrees F for 12-15 minutes or until edges are golden brown. Cool.

Meanwhile, for pickle relish, combine coconut and green food coloring in a resealable plastic bag; shake well. Sprinkle over hot dogs. For mustard, pipe a stripe of yellow frosting down the center of each.

HOT DOG CREOLE

1 can tomato soup
1/2 can water
1 lb. hot dogs (cut on angle)
2 tbsp. oil
1/2 c. chopped onions (2)
1/2 c. chopped green peppers
1/2 c. celery (optional)
1 med. clove garlic
1/4 tsp. salt
1 tsp. sugar
1 tsp. chili powder
1 tbsp. Worcestershire sauce

Saute all chopped vegetables in oil. Add soup and water. Add hot dogs and spices. Let simmer and serve. Delicious over rice or noodles.

Creole Hot Dogs and Rice

Prep: 10 min, Cook: 10 min.

3/4 onion, diced
1 Tbs. plus 1 tsp. Cajun seasoning
2-3/4 slices bacon, diced
2-3/4 hot dogs, sliced
2 cups cooked rice
1-1/4 tomatoes, diced
2 Tbs. plus 2 tsp. fresh basil, chopped

Cook bacon in a heavy nonstick skillet over medium high heat 5-6 minutes, or until bacon is slightly crisp. Using a slotted spoon, transfer bacon to a bowl. Set aside. Sauté onion in bacon drippings 4-5 minutes or until onion is softened. Stir in seasoning and sliced hot dogs and cook 2 minutes. Add cooked rice, cooked bacon tomatoes and cook 3-4 minutes, or until heated through. Remove from heat. Stir in chopped basil and serve.

Per serving: calories 294, fat 13.5g, 42% calories from fat, cholesterol 28mg, protein 9.5g, carbohydrates 33.2g, fiber 1.7g, sugar 4.1g, sodium 967mg, diet points 7.2.

Dietary Exchanges: Milk: 0.0, Vegetable: 0.9, Fruit: 0.0, Bread: 1.6, Lean meat: 0.8, Fat: 2.1, Sugar: 0.0, Very lean meat protein: 0.0

HOT DOG ENCHILADAS

2 hot dogs
2 whole wheat flour tortillas
Salsa
Canned tomatoes
Cheese
Sour cream as desired

Boil hot dogs, piercing with a fork first to let out some fat. Combine about half a can of tomatoes, cut up, with about 4 tablespoon salsa. Heat the tomato mixture in a frying pan. Wrap the hot dogs in flour tortillas. Place in the pan and spoon tomato over them. Top with grated or thinly sliced cheese. Cover and heat over low heat for 5 minutes until cheese begins to melt. Top with sour cream and heat another minute.

HOT DOG GOULASH

2 lbs. ground beef
6 hot dogs (sliced in circles)
1 sm. box shell noodles
1 sm. onion (diced)
1/2 green pepper (optional)
2 (6 oz.) cans tomato paste
Salt and pepper (season to taste)
2 c. water

Brown ground beef with onion and pepper. Season to taste with salt and pepper. Drain grease from hamburger. Add tomato paste and water. Add hot dogs. Boil noodles and rinse with cold water. Combine sauce with noodles and simmer 5 minutes.

HOT DOG HASH

4 c. diced, cold, boiled potatoes
1 med. onion, chopped
3 tbsp. flour
Salt and pepper
1/4 c. milk
1/2 lb. hot dogs, thinly sliced
3 tbsp. butter or margarine
1/2 c. shredded cheddar cheese

Combine potato and onion and sprinkle with flour. Season with salt and pepper. Add milk and hot dogs and place in shallow baking dish or pie pan. Dot with butter and bake at 425 degrees for 30 minutes. Top with cheese and bake 5 minutes longer or until cheese melts. Serves 4.

HOT DOG HASH

Serving Size : 4

6		Red casing hot dogs
6		Potatoes: peeled and cubed
1		Medium mild onion, chopped
1	d	Salt and Pepper to taste
1	d	Garlic powder to taste

Par boil potato cubes until slightly tender when pierced with a fork. Slice hot dogs into coins (chunks). Heat coating of oil in frying pan. Add chopped onion, hot dogs and potato cubes. Cook until potatoes are golden. Serve.

HOT DOG MUSH

1 lb. hot dogs
2 tbsp. finely chopped onion
1 tbsp. prepared mustard
2 tsp. Worcestershire
1 c. Colby cheese
1/4 c. sweet relish
1/2 can tomato soup
10 to 12 hot dog buns
Aluminum foil

Cut hot dogs into small cubes and shred cheese. Put into a bowl with remaining ingredients except hot dog buns and mix thoroughly. Place some mush into a bun and wrap in tin foil. Freeze until needed. Frozen, bake at 400 degrees for 30 minutes. thawed, bake at 350 degrees for 15 minutes.

Hot Dog Nuggets

Ingredients

2 cups Cheerios® cereal

1/2 teaspoon seasoned salt, if desired

2 tablespoons milk

2 tablespoons honey

1 tablespoon mustard

16 hot dogs, sliced, or 2 1/2 pounds potatoes (8 medium), cut into 2-inch pieces

2 tablespoons butter or margarine,* melted

Directions

Heat oven to 375°. Lightly grease 2 rectangular pans, 13x9x2 inches.

Finely crush cereal.** Stir in seasoned salt; set aside. Stir together milk, honey and mustard in medium bowl until blended. Dip hot dog pieces into milk mixture; coat with cereal mixture. Place in pan; drizzle with butter.

Bake 15 to 20 minutes or until tender and crust is golden. Remove from pan.

*Spreads with at least 65% vegetable oil can be used.

**Place cereal in plastic bag or between sheets of waxed paper; crush with rolling pin. Or crush in blender or food processor.

Joan Lunden's Paprikash

Ingredients

1 medium onion, diced

2 tbsps. butter

1 green pepper, seeded and sliced

salt, pepper, and paprika, to taste

2 or 3 potatoes, diced

1 can (20-oz.) whole tomatoes, chopped, reserving juice
water

6-8 hot dogs, sliced

Directions

Simmer onion in butter. Add green pepper, salt, pepper, and paprika. Add potatoes. Mix in tomatoes and the canned tomato juice. Add enough water to cover. Simmer 30 minutes or until potatoes are tender. Add hot dogs, cook another 8 minutes.

Serves 6.

Hot Dog Pie

Yield: 1

2 potatoes; chopped
1 onion; chopped
1/2 cup water
1/2 cup sauerkraut
6 hot dogs; (6 to 7)
1 pkg bread crumbs
3/4 tsp mustard powder
1/4 tsp caraway seeds
2 unbaked deep dish pie shells

Cook potatoes, onion in 1/2 cup water. Drain sauerkraut and chop hot dogs. Add sauerkraut and hot dogs to mixture and cook for 20 minutes or until potatoes are tender. Gradually add bread crumbs until mixture is moist and thick. Add mustard powder and caraway seeds and pour mixture into uncooked pie crust. Place 2nd crust on top. Prick the top crust and brush with milk. Bake at 350 degrees for 1 hour.

HOT DOG PROVENCAL

8 hot dogs
8 slices bacon
1 c. onion, minced
1 clove garlic, minced
1 (8 oz.) can tomatoes
1/2 tsp. salt
1/2 tsp. herbs de provence
1 dash pepper

Fry bacon, onion and garlic until bacon is crisp. Drain most of bacon fat. Stir in tomatoes, salt and pepper. Heat to a boil, reduce heat and simmer about 10 minutes. Add hot dogs; cover and simmer about 15 minutes.

HOT DOG RELISH

(Canning Recipe)

3	lb	Sweet Red Peppers *
3	lb	Sweet Green Peppers *
3	lb	Onions, Peeled
4	c	Cider Vinegar
1/2	c	Sugar
1	t	Mustard Seeds
1	t	Dry Mustard
1	t	Celery Seeds
2	tb	Salt

* Peppers should be seeded.

----- Put the vegetables through the medium blade of a food chopper. Cover the vegetables with boiling water, let stand for 15 minutes, and drain well. Add the remaining ingredients, bring to a boil and cook for 10 minutes, stirring occasionally. Turn into hot jars and seal. Makes 8 Pints.

A&W Hot Dog Sauce

1 1/2 Lb. ring bologna
1 onion
1 green pepper
3 cup tomato juice
1/2 cup catsup
1/4 Tsp. red pepper
optional -- chili powder

Grind bologna, onion and green pepper together. Add remaining ingredients. Simmer 4 hours or until the consistency you like. Stir so it does not burn on bottom of pan.

Ball Park Hot Dog Sauce

1 Lb. hamburger
1 Bottle Brooks catsup
1 Tsp. chili powder
1 Tsp. salt
1 Tsp. sugar
1 Pkg. instant -- (about 3/4 c.)
dry chopped onions

Mix all together first, then brown in a skillet.

HOT DOG SAUCE, CONEY ISLAND

2 tbsp. oleo
1 1/2 lb. lean ground beef
2 med. onions, chopped
1 clove garlic, crushed
Salt and pepper to taste
2 tbsp. chili powder
1 tbsp. prepared mustard
1 (6 oz.) can tomato paste
1 (6 oz.) can water
4 to 5 hot dogs

Combine all ingredients except hot dogs and simmer until thick. Grind the hot dogs and add to the sauce. Stir. Cook 15 minutes longer. (DO NOT BROWN GROUND BEEF FIRST.) This will make enough chili topping for more than one cookout. Delicious. This sauce is to be served on hot dogs.

Coney Island Hot Dog Sauce

1 1/2 Lb. ground chuck
2 Tsp. salt
2 Cloves garlic -- minced
2 Tbsp. paprika
1/2 Tsp. cumin powder
1 Tsp. brown sugar
1 Large onion -- minced
pepper to taste
3 Tbsp. chili powder
1/3 Tsp. red cayenne pepper
3 cup water

Place all ingredients in saucepan; heat to boiling and mash down to keep fine. Turn to simmer; simmer several hours until thick. Good served with mustard and onions over hot dogs. (Do not brown meat!) Enough for 20 hot dogs. Sauce freezes well. For spicier sauce, increase amount of chili powder.

Greek Hot Dog Sauce

- 1 pound ground beef
- 1 teaspoon red pepper
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1 teaspoon cayenne pepper
- 1 teaspoon chili powder
- 1 teaspoon garlic salt
- 1 teaspoon cumin powder
- 1 teaspoon salt
- 2 medium onions, diced small
- 1 15-ounce can tomato sauce
- 1 15-ounce can water
- 1 tablespoon prepared mustard

Brown ground beef and drain. Place all ingredients in saucepan and simmer for 1/2 to 2 hours. The longer it cooks, the better the flavor.

Kraut Dog Sauce

15	ounces	Sauerkraut; rinse -- drain
1/4	cup	Sweet pickle relish
2	tablespoons	Brown sugar
1	tablespoon	Prepared mustard
1/2	teaspoon	Caraway seed

Combine all ingredients in a saucepan; cook on low heat until heated through.
Serve over hot dogs.

MICHIGAN HOT DOG SAUCE #1

Use fry pan.

2 sm. onions, chopped fine

1 clove garlic, chopped fine

1 lb. hamburger

Cook together until hamburger is done; drain. Then add:

1 can tomato paste

1 or 2 tsp. chili powder

1/2 tsp. hot pepper (crushed red)

1 tsp. paprika

2 tsp. chili sauce

2 c. water

1 chicken bouillon cube

Cook for 2 hours.

MICHIGAN HOT DOG SAUCE #2

2 lbs. beef heart, ground

3 tbsp. mustard sauce*

2 tbsp. salt

3 tbsp. chili powder

1/2 c. chopped onions

3 tbsp. garlic powder

1 tsp. crushed pepper

1 lg. can tomato paste

1 lg. can tomato puree

2 c. water

Blend all ingredients. Simmer for 3 hours.

Serve on hot dogs

Mustard Sauce

3 tablespoons butter

1/3 cup brown sugar

3 tablespoons vinegar

1 tablespoon prepared mustard

1/3 cup catsup

Combine all ingredients in small saucepan. Heat on medium; stir, heat until butter & sugar melts.

Hot Dog Onion Sauce

2	Tablespoons	Vegetable Oil
2	Medium	Onions -- cut 1/4 inch thick
1/4	Cup	Ketchup
	Pinch	Ground Cinnamon
1/8	Teaspoon	Chili Powder
	Dash	Hot Pepper Sauce
	Dash	Salt
1/2	Cup	Water

In a medium sized skillet, heat the vegetable oil over medium heat; add onion slices and saute for about 7 minutes, until golden and limp. Mix in the ketchup. Then add the cinnamon, chili powder, hot pepper sauce and salt. Pour in the water; stir. Bring to a boil, reduce heat and simmer, uncovered for about 10 minutes..

Hot Dog Onion Sauce-New York Street Cart

2 tablespoons vegetable oil
2 medium onions--cut into 1/4-inch slices
1/2 teaspoon ground cinnamon
1/2 teaspoon chili powder
1/4 cup ketchup
1/2 cup water
1 teaspoon cayenne sauce
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper

Method:

Heat oil in a medium saucepan over medium heat. Add onions and cook until soft. Stir in the cinnamon and chili powder and cook for 1 minute. Add the ketchup, water, hot sauce and salt and black pepper and bring to a simmer. Cook mixture for 10-15 minutes or until thickened. Transfer to a bowl and let cool to room temperature before serving. Can be refrigerated for up to 2 days, but bring to room temperature before serving.

Rhode Island Hot Dog Sauce

Brown 1/2 lb ground beef, drain grease
1/4 cup oil
1/4 cup chopped onion, very fine almost minced
1 tsp. salt
4 tsp. chili powder
1 tsp. celery salt
3/4 tsp. cinnamon
3/4 tsp. marjoram
3/4 tsp. cayenne pepper
1/2 tsp. ground cloves
1 tsp. black pepper
1/2 tsp. thyme
1/8 tsp. garlic powder
1 qt. water

Simmer in kettle for 2 hours with out cover.

Texas Hot Wiener Sauce

Ingredients:

- 1 1/4 pound lean ground beef
- 7 1/2 ounces can tomato paste
- 7 1/2 beef bouillon cubes which have been dissolved in 3 cups hot water
- 1 1/4 fresh onion, chopped
- or
- 1 1/4 tablespoon dehydrated onion
- 5/8 tablespoon black pepper
- 1 1/4 tablespoon chili powder
- 1 1/4 tablespoon paprika
- 1 1/4 tablespoon dried oregano
- 5/8 tablespoon dried thyme
- 5/8 tablespoon dried marjoram
- 1 1/4 clove garlic, minced
- 2 1/2 tablespoons Worcestershire sauce

Directions:

Brown beef in large skillet. Stir in tomato paste and water-bouillon mixture. Add remaining ingredients; cover and simmer for one hour. Serve on hot dogs with mustard and chopped onion. Sauce may be frozen.

HOT DOG STEW

- 1 lb. hot dogs
- 1 can string beans
- 1 can tomato sauce
- 6 potatoes
- 1 tbsp. wine vinegar
- 1 tsp. sugar
- 1 sm. bay leaf
- Salt and pepper

Cut hot dogs in small pieces and brown in small amount of oil. Add juice of beans, sauce, vinegar, sugar, bay leaf, salt and pepper and potatoes. Cook slowly until potatoes are done. Add beans. Serve with Italian bread.

Hot Dog Stew II

- 1 pound of hotdogs cut into bite sized pieces
- 1 large onion rough cut
- 2 celery stalks chopped
- a handful of chopped celery heart leaves
- 4 or 5 large carrots chopped
- 3 or 4 potatoes chopped
- any other veggie you have leftover (I used frozen mixed veggies)
- 1 quart stewed tomatoes or diced tomatoes
- a sprinkle of the following spices:
 - basil
 - oregano
 - salt
 - pepper
- 1 or 2 bay leaves

Add enough water to let the taters cook cover and stir occasionally.

Use cornstarch to thicken here stew but I like to used instant powdered potatoes as a thickening agent.

Takes about 30 minutes to cook up the taters and it's done.

Pour in bowls and sprinkle with fresh grated parmesan or Romano cheese.

Hot Dog Surprises

8 Hot Dogs, minced
1/3 cup grated American Cheese
2 Hard-boiled eggs, peeled and chopped
3 Tablespoons pickle relish
1 Teaspoon prepared mustard
1/2 Teaspoon Garlic Salt
8 Hot Dog Buns

1. Preheat oven to 375 Degrees Fahrenheit.
2. In a large mixing bowl, stir together all ingredients except buns.
3. Partially hollow out centers of buns; fill with hot dog mixture.
4. Wrap each bun in aluminum foil, sealing securely.
5. Place on cookie sheets.
6. Bake for 10 to 12 minutes.

HOT DOGGITIES

1 lb. hot dogs

1/2 c. ketchup

1/2 c. corn flake crumbs

Score surface of hot dogs lightly, spiraling from end to end. Insert wood skewers for extra fun eating. 2. Roll each hot dog in ketchup, then coat generously with corn flake crumbs. Place in foil lined shallow baking pan. Do not crowd. 3. Bake in moderate oven, 350 degrees, about 15 minutes. Serve with additional ketchup, if desired. Serves 4 to 5.

Barbecued Hot Dogs

Ingredients :

2 packages Beef Franks

$\frac{3}{4}$ cup chopped onion 3 tablespoons butter or margarine

1-1/2 cups chopped celery

1-1/2 cups ketchup

$\frac{3}{4}$ cup water

$\frac{1}{3}$ cup lemon juice

3 tablespoons brown sugar

3 tablespoons vinegar

1 tablespoon Worcestershire sauce

1 tablespoon yellow mustard

16 hot dog buns, split

Preparation :

In a saucepan over medium heat, sauté onion in butter until tender. Add celery, ketchup, water, lemon juice, sugar, vinegar, Worcestershire sauce and mustard; bring to a boil.

Reduce heat; cover and simmer for 30 minutes. Cut three $\frac{1}{4}$ inch deep slits on each side of hot dogs; place in a 2-1/2 quart baking dish. Pour the sauce over the hot dogs. Cover and bake at 350 for 40-45 minutes or until heated through

BAVARIAN HOT DOGS

4 c. cubed cooked potatoes
12 oz. pkg. hot dogs (cut in chunks)
1 can sauerkraut (don't drain)
1 can cream of mushroom soup
1/2 c. Miracle Whip salad dressing
Pepper to taste

Combine mushroom soup and Miracle Whip. Toss potatoes, cut up hotdogs, and sauerkraut with dressing mixture. Add pepper to taste. Put in casserole. Top with buttered bread crumbs, if desired. Bake at 350 degrees for 30 minutes.

Hot Dogs and Cabbage

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INGREDIENTS:

1 small head cabbage, shredded
2 tart apples, such as Granny Smith, peeled, cored, and sliced
2 tablespoons bacon drippings or butter or margarine
1 1/2 teaspoons salt
1/2 teaspoon pepper
8 ounces hot dogs, cut in 2-inch pieces
water
3 tablespoons vinegar
1 teaspoon sugar
1 tablespoon flour

PREPARATION:

Place shredded cabbage in a large skillet; add sliced apples, bacon fat or butter, salt, pepper, hot dogs, and just enough water to cover. Bring to a boil. Cover, reduce heat, and simmer for about 15 minutes, stirring constantly, or until cabbage is tender but still crisp. Drain, reserving liquid. Combine vinegar, sugar, and flour; stir into cabbage liquid. Cook, stirring, until thickened and smooth. Blend into cabbage.

HOT DOGS - DELICIOUS

1 lb. hot dogs
1/2 c. chopped onion
1 tbsp. shortening
1 1/4 c. catsup
2 tbsp. pickle relish
1 tbsp. sugar
1 tbsp. Texas Pete (opt.)
1 tbsp. vinegar
1/4 tsp. salt
Dash of pepper

Heat everything except hot dogs in a saucepan. Add hot dogs to sauce mix. (Score hot dogs first.) Simmer about 10 minutes. Serve hot on buns. Yield: 8 to 10 servings.

ITALIAN HOT DOGS I

3 hot dogs, sliced into 1-inch pieces
1/2 green pepper, sliced
1 tbsp. tomato paste
1/4 c. water
1/4 tsp. pepper
1 lg. potato
1 onion, sliced
2 tbsp. oil
1 tsp. garlic salt
1/8 tsp. cayenne pepper

Peel potato and slice into pieces. Heat oil in frying pan, add potatoes and cook until tender. Add onions and peppers, cook until soft. Add spices, sliced hot dogs, water and paste. Simmer all together. Serve on Italian rolls.

ITALIAN HOT DOGS II

2 pkg. hot dogs, sliced
1 lb. can tomatoes, whole (crushed)
1 can (8 oz.) tomato sauce
4 oz. water
1 lg. onion, sliced
1 red or yellow bell pepper, sliced
1 tsp. oregano
1 tsp. sweet basil
1/2 tsp. garlic powder
1 pkg. extra wide egg noodles

Cook over medium heat in 1 tablespoon olive oil, hot dogs, peppers and onions. Add tomatoes, sauce and seasonings. Simmer 30-45 minutes. Serve over hot cooked egg noodles or rice.

ITALIAN HOT DOGS

Olive oil

butter

3 med. potatoes, skin peeled, sliced thin

5 frying potatoes, washed, seeds removed and cut into slices

1 med. onion, sliced

Salt, pepper, parsley to taste

5 hot dogs cut in half and slit down the middle

In large fry pan, add enough olive oil and butter to fry peppers and onions. Fry until tender. Do not overcook or burn them. Remove from heat, place in bowl.

Fry potatoes until golden in same pan. Remove from pan.

Fry hot dogs until browned lightly. Return all above ingredients to pan and toss until ingredients are mixed well. Heat thoroughly. Do not burn or it will be bitter. Serve on hoagie roll or with Italian bread.

MAIN DISH HOT DOGS

6 hot dogs
6 julienne strips American or Cheddar
cheese
2 tbsp. sweet pickle relish,
catsup/mustard
1 c. Bisquick baking mix
1/4 c. milk
1 tsp. parsley flakes
1 egg

Heat oven to 400 degrees. Grease 9x5x3 inch pan. Cut hot dogs lengthwise, not completely apart. Fill each with a strip of cheese or relish. Beat remaining ingredients with fork for 30 seconds. Spread in pan. Arrange hot dogs crosswise pressing slightly into the dough. Bake until bread is a golden brown, about 20 minutes. Bored with hot dogs? Try this!

HOT DOGS AND NOODLES

1 c. noodles, cooked
1/2 c. onions, chopped
1 tbsp. margarine, softened
1 pkg. hot dogs
3 eggs, beaten
1 c. sour cream
1/2 c. cottage cheese
Dash of salt & pepper
1 c. Corn Flakes, crushed

In a large skillet melt butter or margarine, add onions and cook until tender and let cool. Grease a 9 x 13 inch baking dish or pan. In a bowl, mix eggs, sour cream, cottage cheese, salt and pepper. Each hot dog is now sliced into small bite size pieces. Add the hot dogs to the egg mixture. Stir. then add the onions and noodles. Pour into the 9 x 12 inch baking dish. Add 1 cup of crushed Corn Flakes. Bake at 375 degrees for 20 minutes. Let stand for 10 minutes.

Rhode Island Hot Dogs

- 4 tablespoons margarine
- 2 yellow onions, minced, divided
- 2 tablespoons chili powder
- 2 tablespoons paprika
- 1/2 teaspoon allspice
- 1/2 teaspoon curry
- 1 teaspoon dry mustard
- 1 teaspoon ground cinnamon
- 1 pound ground beef, 80/20
- 1/4 cup water
- 20 hot dogs
- 1 teaspoon salt
- 20 hot dog buns
- Yellow mustard
- 2 tablespoons celery salt

In a medium sauté pan over medium heat add, margarine and 1 minced onion. Sauté till translucent, but do not brown. Next add chili powder, paprika, allspice, curry, dry mustard and cinnamon. Then add beef, stir thoroughly and cook for 5 minutes, add water and simmer over medium to low heat for 30 minutes.

In a medium sauce pot boil hot dogs with salt and steam buns.

When meat is done simmering, add meat mixture to the hot dog in the bun, top evenly with minced onion, yellow mustard, and a sprinkle of celery salt.

Spanish Hot Dogs and Rice

Servings: 4

1 cn Stewed tomatoes.
1/2 lb Hot dogs sliced 1/2"
Thick
3/4 c Green pepper, diced
3/4 c Onion, diced
Rice for 4 people

Contributed to the echo by: Marge Clark The recipe has no real measurements...is a "what you have"... Spanish hot dogs & rice: Enough rice for four people... put rice on to cook...while it's cooking slice as many hot dogs as you have (lets say 1/2 pound or more) into pennies, about 1/2 inch thick. dice 1 green pepper...I used to use the frozen diced pepper and use a couple of hand-fulls. maybe 3/4 cup? Diced onion. ditto on the amount. combine all the above, heat and eat.

STEWED HOT DOGS

6 to 8 hot dogs, sliced
1 lg. can stewed tomatoes
3 med. potatoes, sliced
3 med. carrots, sliced
1 sm. onion

Place all ingredients into a large casserole dish. Cook 1/2 hour.

HOT PEPPER DOGS

2 (30 oz.) catsup
2 c. vinegar
1 gallon hot peppers, cut into rings
1 c. oil
2 c. sugar
1 tsp. salt
5 pkg. hot dogs, cut in chunks

Mix everything but peppers and hot dogs. Cook for 5 minutes. Add other ingredients and cook until peppers are wilted. Put in warm jars and seal. Makes 12 to 15 pints.

HOUND DOGS

1/2 onion, chopped
1 (8 oz.) tomato sauce
Process cheese spread
6 servings prepared mashed potatoes
1 lb. hot dogs, about 10

Cut hot dogs lengthwise (not completely through). Place in 9 x 13 inch pan. Spread approximately 1 to 1 1/2 teaspoons of tomato sauce on each hot dog. Sprinkle on the onion. Place mashed potatoes on top. Put slices of cheese on top of all. Bake at 350 degrees uncovered for 25 minutes, then take out of oven. Pour remaining tomato sauce over all and bake for 5 minutes longer. Serves 6.

HULA DOGS

1 (8 oz.) can crushed pineapple,
drained

Number of hot dogs desired

Same number of slices of bacon as hot
dogs

Preheat oven to 400 degrees. Slit hot dogs, but do not cut in half. Fill slits with pineapple and close. Beginning at one end of each hot dog, wrap bacon slantwise, overlapping round and round the hot dog. Fasten each end of bacon strip with a toothpick stuck into the hot dog. Place the hot dogs on a broiler pan or a cake rack set into a rectangular cake pan. Bake at least 10 minutes or until bacon is done. Can be served as is or in hot dog rolls (toasted or plain). Remove toothpicks

Kraut Dogs

You can substitute a favorite bottled thousand island variety

Thousand Island Dressing:

1/2 cup mayonnaise

2 tablespoons chili sauce (the ketchup-style sauce) or other ketchup

1 tablespoon minced onion

1 tablespoon minced green bell pepper

1 tablespoon minced dill pickle, sweet pickle or drained pickle relish

2 teaspoons minced fresh parsley

Other ingredients:

3/4 cup sauerkraut

8 wieners

8 hot dog buns, preferably bakery-made

3 bacon slices, chopped and fried crisp

Prepare the dressing, combining the ingredients in a small bowl. Cover and refrigerate until needed. (The dressing can be made several days in advance if you wish. In that case, don't add the parsley until the day you plan to grill the dogs.)

Fire up the grill, bringing the temperature to high (1 to 2 seconds with the hand test).

In a medium bowl, mix together the sauerkraut with the dressing.

Grill the wieners for about 3 to 5 minutes over high heat until deeply browned, rolling to crisp all surfaces. Toast the buns on the edge of the grill if you wish.

Toss the bacon with the sauerkraut mixture. Place the dogs on the buns and the souped-up sauerkraut over the dogs.

Serve immediately.

Serves 4 to 8.

Mac and Dogs

8 ounces uncooked macaroni

3 tablespoons each butter and flour

1 3/4 cup milk

1 cup each cheddar and colby cheeses

2 tablespoons grated parmesan cheese

1 tsp. Worcestershire sauce

1/2 tsp. salt

1/4 tsp. pepper

2 all-beef hotdogs cut into 1/4 inch pieces

Cook macaroni according to package directions; drain. Meanwhile in medium pan melt butter over medium heat. Stir in flour; cook 1 minute. Gradually stir in milk. Cook until thickened, stirring constantly, about 3 minutes. Add cheeses, Worcestershire sauce, salt and pepper. Cook and stir until cheese melts. Stir in macaroni and hot dog pieces. Serve immediately. Serves 4-6.

Miami Dogs

Ingredients

- 4 beef hot dogs, cut in half lengthwise
- 4 hot dog buns, split
- 4 thin slices Swiss cheese, cut in half
- 4 dill pickle slices
- 4 slices (2 oz each) ham, cut into quarters
- Yellow mustard

Place hot dogs on heated grill; close grill; grill 2 to 3 minutes or until hot.

On bottom half of bun, layer cheese, pickle slice, hot dog and ham. Spread mustard on cut side of top bun if desired.

Place filled buns on grill. Close grill; grill 3 to 4 minutes or until cheese is melted and bun is golden brown.

MORE THAN DOGS

Feeds 35 plus. Fuel for fire-breathing dragons and a picnic mainstay. These beans will establish your reputation as the culinary wizard of the barbeque. All ingredient amounts are approximate; any variation is acceptable. Just don't forget the hot things! 3/4 lb.

butter

Not less than 2 lbs. sausage

3 or more lg. onions

Several cans mushrooms or 2 lbs. fresh

3-5 or 1 can jalapeno peppers

4 or 5 green peppers

1/2 dozen hard boiled eggs

Several cans water chestnuts

3 (28 oz.) cans Italian tomatoes

1/2 lb. bacon, or more

35 (plus) hot dogs

12 cans Campbell barbeque baked beans

Chili powder, Worcestershire sauce &

Tabasco to taste

Salt & pepper to taste

Dash molasses

1 lb. sliced cheese, cheddar preferred

Melt butter in large pot. Brown sausage, sliced, until brown. Slice onions, mushrooms, jalapeno and green peppers and add. Saute slowly. Add hard boiled eggs in chunks, diced water chestnuts and cans of tomatoes. Slice bacon and hot dogs and add. Stir as often as it comes to mind. Add all of the beans and more chili powder, Tabasco and Worcestershire sauces than you think you should. Don't forget to stir often. Simmer slowly for about 1/2 hour, add molasses, keep stirring; add salt and pepper, cover with cheese slices and place in 300 degree oven. After 2 1/2 to 3 hours (stirring occasionally), the beans are finished. Eat and enjoy. Be sure to have copies of this recipe on hand for all who will ask for it.

Halloween Mummy Dogs

(Serves 6)

2 tubes refrigerator roll of pizza dough

1 cup grated part-skim mozzarella cheese

1/4 cup Parmesan (part-skim) cheese

Non-stick spray

4 tbsp. pizza sauce or pasta sauce

8 hot dogs

Optional pizza toppings: onions, green peppers, olives, etc.

1 tbsp Italian herb seasoning mix (or your own mix of oregano, thyme, parsley, etc.)

Preheat oven to 300 degrees F.

Open package of pizza dough, gather ingredients, grate cheese, and dice vegetables.

Spray cookie sheet with non-stick spray.

Place pizza dough on sheet and cut into 8 squares; press dough thin with fingers.

Add pizza sauce to each square.

Add hot dogs and other pizza toppings and pizza herbs to taste.

"Mummify" the hot dogs by wrapping them completely in the dough and pinching the ends.

Bake for approximately 15 minutes or until crust begins to brown.

Serve with warm pizza sauce for dip

Crunchy Nacho Dogs

A great recipe for kids to cook.

Ingredients:

1 (8-oz.) can Refrigerated Crescent Dinner Rolls
4 (3/4-oz.) slices American cheese
4 hot dogs
1 tablespoon milk
1/2 cup crushed nacho cheese-flavored tortilla chips

Preparation Directions:

1.
Heat oven to 375°F. Lightly grease cookie sheet. Separate dough into 4 rectangles; firmly press perforations to seal.
2.
Place cheese slices on rectangles; place hot dog in center of each. Fold short sides of dough over hot dogs; roll up each. Press edges to seal. Brush rolls with milk; roll in crushed chips. Place rolls, seam side down, on greased cookie sheet.
3.
Bake at 375°F. for 15 to 22 minutes or until deep golden brown. If desired, serve with ketchup, salsa or sour cream.

ONION DOGS

10 wooden skewers
10 hot dogs
1/2 c. barbecue sauce
1 can French fried onion rings,
coarsely crushed

Preheat oven to 375 degrees. Insert skewers into wieners. Brush with barbecue sauce, roll in crushed onion rings to coat. Place on ungreased cookie sheet. Bake at 375 degrees for 15 to 20 minutes or until hot dogs are hot. Makes 5 servings.

ORIENTAL DOGS and BEANS

1/3 c. chopped green pepper
1/4 c. chopped onion
1 (20 1/2 oz.) can pineapple chunks
(drain, keep syrup)
1 pkg. hot dogs (cut in chunks)

Saute pepper and onion. Add pineapple and hotdogs. Simmer 5 minutes. Add:
Pineapple syrup
2 tbsp. cider vinegar
1/3 c. brown sugar
1 tbsp. soy sauce
1/3 c. catsup

Heat until bubbling. Add 31 ounce can of pork `n beans, stir gently to blend. Pour mixture into large baking dish. Bake at 350 degrees for 30 minutes. Serve with Chinese noodles. Feeds 6.

PARTY DOGS

1 jar French mustard

1 jar current jelly

1 pkg. sm. hot dogs

Combine mustard and jelly, simmer until bubbly. Add hot dogs and return to bubble.
Enjoy! Northport High School

PIZZA DOGS

1 pkg. (10) refrigerated biscuits
1 (8 oz.) jar pizza sauce
1 (4 oz.) pkg. shredded Mozzarella
cheese

--Use one or more of the following:--

Sliced pepperoni
Chopped green pepper
Sliced mushrooms
Chopped onions
Sliced hot dogs
Pickle relish
Sliced olives

Preheat oven to 425 degrees. Grease baking sheet. Sprinkle cutting board with flour. Separate biscuits. Put one biscuit on floured board and roll out with a rolling pin, until about 4 inches across. Put on baking sheet. Repeat with all 10 biscuits. Spoon about 1 1/2 tablespoons of pizza sauce onto each biscuit. Add toppings of your choice and about 1 1/2 tablespoons of cheese. Bake about 10 to 15 minutes.

PIZZA DOGS II

4 hot dog buns
4 hot dogs
12 slices mozzarella cheese
Small can pizza sauce
Grated Parmesan cheese

Split hot dog buns and hot dogs in half lengthwise. On a cookie sheet, place hot dog buns; cover with a layer of mozzarella cheese. Add 1/2 hot dog to each 1/2 bun. Top with pizza sauce. Sprinkle with grated cheese. Place under broiler and broil until brown and bubbly.

Pool Room Hot Dogs

1 pound ground beef

water -- as needed

salt and freshly ground black pepper -- to taste

1 tablespoon chili powder -- or to taste

1 package hot dogs -- cooked or grilled

1 package hot dog buns -- steamed

chopped onion -- as needed

mustard -- as needed

In a heavy cast iron skillet bring meat and water, enough to keep from sticking, to a simmer. Break up the meat into fine particles, as fine as you can get it. Add seasonings and mix well. Cover and cook until almost dry. Do not let it burn. Serve over a steamed wiener, in a steamed soft bun with onions and mustard, if desired.
The Royal Pool Room; LaFollette, TN

Chili Dog Pizza

Ingredients:

2 cups buttermilk baking mix (such as Bisquick)

1/2 cup cold water

1 cup homemade or canned chili

1 small onion, chopped

5 frankfurters, thinly sliced

1 cup shredded cheddar cheese

Heat oven to 425 degrees. Mix baking mix and water until soft dough forms. Roll or pat dough into a 12 inch circle on ungreased cookie sheet or pizza pan. Pinch edge of circle, forming a 1/2 inch rim. Spread chili over dough; sprinkle with remaining ingredients.

Bake until crust is golden brown, about 20 minutes.

REUBEN DOGS

6 hot dogs
6 buns
1 c. well drained sauerkraut
1/4 lb. sliced Swiss cheese
2 tbsp. Thousand Island dressing

Heat hot dogs in boiling water or broiler. Slice them. Put sauerkraut on top then dressing. Cover with cheese and place under broiler until bubbles. Serve immediately.

SWISS REUBEN DOGS

6 country store hot dogs
6 hot dog buns
1 (8 oz.) can sauerkraut,
 well drained
1/4 lb. sliced Swiss cheese
2 tbsp. Thousand Island Dressing
Mustard
Dill pickle slices

Heat frankfurters in boiling water, microwave oven or broiler. Slice heated frankfurter down the center lengthwise. Place in center of hot dog bun. Spread with a little mustard. Add 1/6 of the sauerkraut. Top with Thousand Island Dressing. Cover with Swiss cheese and place under broiler in oven until cheese is melted and beginning to bubble. Garnish with dill slices and serve immediately. Makes 6 servings.

ROUND DOGS

Spring, baseball & hot dogs---we can't think of one without the others! Prepare a batch of round "baseball-shaped" sandwiches for your "team". 1 lb. Eckrich hot dogs

2 (10 count) pkgs. biscuits, flaky
variety

1 (12 oz.) bottle chili sauce

8 oz. cheddar cheese, shredded

1 sweet onion, diced or thin sliced

Preheat oven to 400 degrees. Place biscuits on 2 ungreased cookie sheets (10 per sheet). Divide biscuits in half (flaky biscuits divide easily). Slice hot dog down the middle. Cut in half to open flat. Place 1/2 hot dog on each biscuit. Top hot dogs with 1 teaspoon of chili sauce, 1 teaspoon of cheese and 1/2 teaspoon of diced onion, or a thin slice of onion. Close the sandwich with the top half of the biscuit. Bake 10 to 12 minutes until golden brown on outside. Each pound of hot dogs makes 20 small baseball-shaped sandwiches.

Tropical Salsa Dogs

Makes: 5 servings

1/2 cup canned pineapple tidbits, drained
1 plum tomato, chopped
2 green onions, sliced
2 Tbsp. KRAFT CATALINA FREE Fat Free Dressing
1/2 tsp. red pepper flakes
5 OSCAR MAYER Wieners
5 hot dog buns, partially split

PREHEAT grill to medium heat. Mix all ingredients except wieners and buns until well blended; set aside.

GRILL wieners 7 to 9 minutes or until heated through (160°F). Meanwhile, toast the buns on the grill, if desired. To toast, place buns, cut sides down, on grate of grill. Cook until lightly toasted.

PLACE wieners in buns; top each with about 2 Tbsp. of the pineapple mixture.

SAUCY DOGS

2 lb. hot dogs
1 sm. onion, diced
1 tbsp. butter
1/2 c. water
2 tbsp. cider vinegar
1 tbsp. Worcestershire sauce
2 tbsp. brown sugar
1 c. ketchup
1/2 tsp. salt
1/4 tsp. pepper

Cut hot dogs into 1 inch pieces. Saute franks and diced onion in butter until lightly browned. Add other ingredients and heat for 15 minutes.

SAUCY DOGS

1/2 c. chopped onions
1 tbsp. oil
14 oz. catsup
1/4 c. water
1 tbsp. vinegar
1 tbsp. sugar
1/4 c. pickle relish
1/4 tsp. salt
Dash of pepper
2 pkgs. cocktail hot dogs

Simmer onions in fat in skillet until tender. Add all other ingredients and mix together. Add hot dogs and simmer 15-20 minutes. Serve.

Georgia Slaw Dog

8 hot dogs, grilled or cooked on a griddle

8 hot dog buns

White Slaw (recipe below)

Mustard or Ketchup, optional

Method:

Place cooked hot dogs on buns and top with lots of slaw.

White Slaw

1 head of cabbage, cored, chopped in food processor

1/4 to 1/3 cup sugar

1 1/2 teaspoons salt

1 1/2 teaspoons freshly ground pepper

2 tablespoons apple-cider vinegar

1/2 to 3/4 cup mayonnaise

Method:

Mix all together in a large bowl, starting with 1/4 cup sugar and 1/2 cup mayonnaise.

Ingredient amounts may vary slightly depending on the size of the head of cabbage. Do not use too much mayo or the slaw will become too juicy.

Silly Snake Dogs

When it's time for lunch, the kids won't slither away. In fact, they'll have fun creating their own silly snakes.

Ingredients:

1 (11-oz.) can Refrigerated Breadsticks

6 hot dogs with cheese

12 dried currants

1/2 teaspoon sharp Cheddar cold pack cheese food (from 8-oz. container)

Tiny squares of American cheese

Tiny strips of red bell pepper

Preparation Directions:

1.

Heat oven to 375°F. Remove breadsticks from can; do not unroll. Separate into 6 coils at perforations.

2.

To make each snake, unroll 1 coil; press to seal center perforation, making 1 long breadstick. Loosely wrap long breadstick around 1 hot dog, leaving about 1 1/2 inches of dough at each end of hot dog. Place seam side down on ungreased cookie sheet. Pinch dough at one end into rounded point to form "head" of snake. Repeat with remaining breadsticks and hot dogs.

3.

Cut 12 (3-inch) squares of foil; loosely shape each into small ball. Cut 6 (2-inch) squares of foil; shape each into tiny ball. Place 1 small ball at each end of dough-wrapped hot dogs. Prop "heads" and "tails" up on balls so they will stand up when baked. Cut 1/2-inch slit in tip of each "head" to form mouth. Prop each "mouth" open with tiny ball of foil.

4.

Bake at 375°F. for 14 to 17 minutes or until deep golden brown.

5.

Remove "snakes" from cookie sheet; remove foil balls. On each "head," attach tiny squares of American cheese and currants with cold pack cheese to make eyes. Attach bell pepper in "mouth" to make tongue.

SWEET AND SOUR DOGS

1 jar grape jelly
1 bottle chili sauce
1/2 tsp. prepared mustard
1 pkg. hot dogs

Mix jelly, chili sauce, and mustard in saucepan until smooth. Cut up hot dogs and mix in sauce. (Keep warm in crock pot.)

Tex-Mex Dogs

Makes 8 servings.

1 pkg. (14 oz.) Hot Dogs
1/2 cup Sweet Pickle Relish
1 can (4 oz.) chopped green chilies, drained
2 Tbsp. Prepared Mustard
2 Tbsp. chopped onion
8 hot dog buns, split

HEAT Hot Dogs as directed on package.

MIX remaining ingredients. Place Dogs in buns; top with relish mixture.

Thai Dogs

Makes: 10 servings

1 pkg. (16 oz.) Beef Franks
1/2 cup peanut butter
1/4 cup cider vinegar
1/2 cucumber, diced
1/2 tsp. crushed red pepper flakes
10 sesame seeded hot dog buns, sliced

HEAT franks as directed on package or grill until thoroughly heated (160°F).

MIX peanut butter, vinegar, cucumber and red pepper.

SERVE franks in buns topped with peanut butter mixture.

Veggie Garden Hot Dogs

Makes: Makes 8 servings.

1 pkg. (14 oz.) Hot Dogs (or Wieners)

1 small cucumber, seeded, chopped

1 small tomato, chopped

3 radishes, coarsely chopped

2 green onions, sliced

1/4 cup chopped fresh parsley

8 hot dog buns, split

1/2 cup Ranch Dressing

HEAT Dogs as directed on package or grill until thoroughly heated (160°F), turning occasionally.

MIX cucumber, tomato, radishes, onions and parsley.

PLACE Dogs in buns. Top with cucumber mixture; drizzle with dressing.

Chili Cheese Dog Fondue

Ingredients:

- 1 (11-oz.) can Refrigerated Breadsticks
- 24 cocktail-sized smoked link sausages (from 16-oz. pkg.)
- 1 (1-lb.) pkg. pasteurized prepared cheese product, cubed
- 2 (15-oz.) cans chili without beans

Preparation Directions:

1.
Heat oven to 375°F. Unroll dough; separate into strips. Cut dough strips in half crosswise. Wrap 1 breadstick half around center of each sausage; pinch ends of dough strip to seal. Place seam side down and about 1 inch apart on ungreased cookie sheet. Bake immediately, or cover and refrigerate up to 4 hours.
2.
Bake at 375°F. for 13 to 15 minutes or until golden brown.
3.
Meanwhile, in fondue pot or medium saucepan, combine cheese and chili. Cook over medium heat until cheese is melted, stirring frequently.
4.
Serve hot fondue with warm wrapped sausages to be speared with fondue forks for dipping.

Tips:

Any extra fondue can be served with corn chips and/or carrot sticks.

FRANKFURTERS, MERRYMOUNT

8-10 franks (hot dogs)
2 tsp. sugar
1/4 tsp. salt
1 tsp. paprika
6 tbsp. catsup
1/2 c. water
1/4 c. chopped onion
3/4 tsp. mustard
1/8 tsp. pepper
3 tbsp. vinegar
2 tsp. Worcestershire sauce

Split hot dogs in half lengthwise and place cut side down in 6 x 10 inch shallow pan. In saucepan cook onion in hot fat until golden brown. Add remaining ingredients, simmer 15 minutes. Pour over hot dogs and bake in moderate oven (350 degrees) for 15 minutes. Baste frequently.

Bacon Wrapped Franks

4 slices bread, cut in 1/2" cubes
2 tablespoons chopped onion
1 tablespoon finely chopped parsley
1/4 teaspoon dry mustard
3 tablespoons water
Salt and pepper
6 frankfurters
6 slices bacon

Combine first 4 ingredients; add enough water to moisten, and mix well.

Season to taste with salt and pepper.

Slit frankfurters lengthwise, cutting almost through; stuff with bread mixture. Wrap a bacon slice around each frankfurter, securing with a wooden pick. Place in a shallow pan and bake at 400 degrees F. for 15 to 20 minutes.

FRANKS, APPLES `N BEANS

1 lb. hot dogs, cut in 1" pieces
1 can (28 oz.) baked beans in tomato
sauce
1 c. applesauce
1/4 c. molasses
1 tbsp. cider vinegar
1/8 tsp. ground cloves
1/8 tsp. ginger
1/8 tsp. nutmeg
6 green pepper rings

In saucepan, combine all ingredients except pepper rings. Cover; heat thoroughly over medium heat for 15-20 minutes. Garnish with pepper rings.

BATTER FRANKS

Oil for deep frying
1 c. Bisquick
2 tbsp. cornmeal
1/2 tsp. paprika
1/2 tsp. dry mustard
Cayenne to taste
1 egg
1/2 c. milk
1 pkg. hot dogs
Wooden skewer sticks

Heat oil to 375 degrees. Mix the ingredients. Dip hotdogs into batter 1-2 at a time. Cook until golden brown (2-3 minutes). Drain on a paper towels on a cookie sheet. Put a skewer into each hot dog and enjoy. Serve with mustard. Note: Kids love these.

FRANK AND BEAN BAKE

1 (31 oz.) can pork & beans
4-5 hot dogs, cut into pieces
1/4 c. chopped onion
1/4 c. firmly packed brown sugar
2 tsp. prepared mustard
2 tsp. Bar-b-q sauce

Heat oven to 350 degrees. In 1 1/2 quart casserole dish. Mix all ingredients. Bake 25-30 minutes or until beans are heated throughout.

FRUITY FRANKS AND BEANS

1 lb. hot dogs
2 (16 oz.) can beans
20 oz. can pineapple chunks
1/2 c. brown sugar
1 tbsp. mustard
1 sm. onion, chopped

Serves 6 to 8. Slice hot dogs in pan and brown. Pour pineapple, juice and onion over hot dogs and saute until tender. Drain. Add remaining ingredients and simmer for approximately five minutes. Taste great served with hot cornbread.

FRANKS WITH EGGS

2 slices bacon, cut up
1 onion, minced
1/2 lb. hot dogs, sliced
1 green pepper, cut into strips
6 sliced stuffed olives
Salt
Pepper
Pinch oregano
6 eggs

Cook bacon in heavy skillet. Add onion. Cook 3 minutes. Add franks and green pepper and cook until pepper is tender. Stir in olives and seasonings. Beat eggs with milk and add to other ingredients. Cook until eggs are set, stirring often.

FRANKS - FAMILY STYLE

1/2 c. onion, chopped
2 tbsp. butter or margarine
1 can Cheddar cheese soup
1/3 c. water
4 c. cooked potatoes, sliced
Salt & pepper
8 hot dogs, slashed diagonally

In saucepan, cook onion in butter until tender. Stir in soup and water. In shallow baking dish, alternate potatoes (sprinkle with salt and pepper) with soup mixture. Top with hot dogs. Bake at 350 degrees for 30 minutes. 4 servings.

FANTASTIC FRANKS

1 lb. all-beef franks (hot dogs)
1 lb. lean bacon
3/4 box dark brown sugar
1 tsp. cinnamon

Cut franks in fifths and bacon in thirds. Wrap bacon around franks and secure with a toothpick. Place in baking pan (9 x 9 inch). Mix sugar and cinnamon; sprinkle over meat. Bake at 325 degrees for 1 hour. Serve hot. For a party, keep franks warm by placing baking pan on warming tray.

Franks but no Franks

1/4 pound American cheese, grated
1-7 oz. can tuna, drained
2 tbsp. chopped onion
2 tbsp. chopped green pepper
2 tbsp. sweet pickles, chopped
1/2 cup miracle whip
8 hot dog buns

In a large bowl combine all of the ingredients except the buns. Fill the buns with the mixture and wrap each bun in aluminum foil. Bake in a 375 degree oven for 25 minutes

Frenchy Franks

Ingredients:

1/2 cup French-fried onions (from 2.8-oz. can)
4 coarse-ground beef franks
4 hot dog or bratwurst buns, split
2 tablespoons mustard hot dog relish
2 tablespoons purchased French salad dressing

Preparation Directions:

1.
Heat grill. In small skillet, cook onions over medium-high heat for 3 to 4 minutes or until slightly browned, stirring occasionally. Set aside.
2.
When ready to grill, cut franks in half lengthwise, cutting almost but not completely through. Open franks and place, cut side down, on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals. Cook 5 to 10 minutes or until thoroughly heated, turning once. To toast buns, place cut sides down on grill during last 1 to 2 minutes of cooking time.
3.
To serve, spread cut sides of each bun with about 1/2 tablespoon relish. Place frank in each bun. Top with salad dressing and onions.

FRANKS - GO - ROUND

2 (7 1/2 oz.) pkg. Kraft cheese and
macaroni dinners
1 c. chopped onion
1/4 c. chopped green pepper
2 tbsp. margarine
1 c. shredded carrots
1 tsp. Worcestershire sauce
1/2 tsp. sage
8 hot dogs

Prepare cheese and macaroni according to package except use 2/3 cup milk. Saute onion and green pepper in margarine. Add to dinner with carrots and seasonings. Mix. Line 2 quart casserole with hot dogs. Spoon macaroni mixture into center. Cover with foil. Bake 350 degrees 35 minutes.

FRANKS HAWAIIAN

1 1/2 c. drained pineapple tidbits
2 tbsp. brown sugar
1 tbsp. ketchup
1 tbsp. mustard
2 (16 oz.) cans baked beans
1 lb. hot dogs cut into 1 in. pieces

Drain pineapple, combine all other ingredients. Heat to boil. Stir constantly.

FRANKS AND SAUERKRAUT CASSEROLE

- 1 sm. chopped onion
- 2 tbsp. oil
- 1 can sauerkraut, well drained
- 1 lb. hot dogs, cut into 1 inch pieces
- 1 peeled apple, sliced
- 1 c. applesauce
- 1 (8 oz.) can tomato sauce

Fry onion on oil until golden brown. Mix with sauerkraut. Spread half the hot dogs in a 1 1/2 quart casserole dish. Place sauerkraut mixture over hot dogs. Arrange remaining hot dogs over sauerkraut. Top with apple slices. Combine applesauce and tomato sauce, pour over apples. Bake at 350 degrees for 45 to 50 minutes.

SAUCY FRANKS

1/2 c. chopped onions
1 tbsp. Crisco
1 (14 oz.) bottle of catsup
1/4 c. water
1 tbsp. vinegar
1 tbsp. sugar
1/4 c. pickle relish
1/4 tsp. salt
Dash pepper
1 lb. hot dogs and buns

Preheat electric skillet to 250 degrees. Cook onions in hot Crisco but not brown. Stir in catsup, water, vinegar, sugar, relish, salt and pepper. Add hot dogs to sauce in skillet. Lower temperature to 220 degrees. Cover, simmer until hot through. About 15 minutes. Spoon hot dog and sauce into buns. Makes 8-10 servings.

Saucy Franks with Rice

Ingredients :

1 pound Beef Franks, cut into bite-size pieces
5 cups hot cooked rice
4 bacon strips, diced
1/2 cup chopped onions
1/3 cup chopped green pepper
1/3 cup chopped celery
2 garlic cloves, minced
1 cup unsweetened pineapple juice
3/4 cup ketchup
1/4 teaspoon salt
1/4 teaspoon chili powder

Preparation :

In a saucepan over medium heat, cook bacon until crisp. Remove bacon to paper towels; set aside. Drain, reserving 1 tablespoon of dripping. Saute onion, green pepper, celery and garlic in drippings until tender. Add pineapple juice, ketchup, salt, and chili powder; mix well. Bring to a boil. Add hot dogs; return to a boil. Reduce heat; cover and simmer for 5-8 minutes or until heated through. Serve over rice. Sprinkle with bacon. Yield: 8 servings

FRANKS AND SHELLS

4 tbsp. butter (or margarine)
1/3 c. diced onions
1/2 tsp. dry mustard
1/2 tsp. salt
1/4 tsp. pepper
Worcestershire sauce
Paprika
2 tbsp. flour
1 1/2 c. milk
1 c. shredded cheddar cheese
3 c. cooked shells (med. size)
3 hot dogs, cut in 1/2 inch slices
Parsley

Butter 1 1/2-quart casserole dish. Brown diced onions in butter until soft. Add Worcestershire, mustard, flour, salt, pepper and milk,. Bring to a boil; reduce heat, simmer until thick. Add cheddar cheese; heat until melted.

Funny Face Franks

1 KRAFT 2% Milk Singles

2 slices whole wheat or white bread

cooking spray

1 OSCAR MAYER Fat Free Wieners, cut in half lengthwise

2 slices pitted ripe olives

1 carrot slice

1 small tomato wedge

1/4 cup shredded lettuce

PLACE Singles between slices of bread. Cut off crusts, rounding off corners to form large circle. Spray both sides of sandwich with cooking spray. Place on cookie sheet.

WRAP wiener halves around outside of sandwich, with cut sides of wieners facing sandwich. Secure with wooden toothpicks.

BAKE at 400°F for 8 minutes or until golden brown, turning over after 4 minutes. Place on serving plate. Decorate with olives for "eyes," carrot for "nose" and tomato wedge for "mouth." Add shredded lettuce for "hair."

STOVE TOP FRANKS

2 tbsp. margarine
1 lb. hot dogs, cut in thirds
1/2 c. chopped onion
2 cans pork and beans
1/4 c. ketchup
2 tbsp. brown sugar
2 tbsp. yellow mustard
1 tbsp. Worcestershire sauce

In 3-quart saucepan melt margarine. Cook hot dogs and onions until lightly brown. Stir in remaining ingredients. Heat thoroughly.

Swanky Franks

Makes: 10 servings

2 small plum tomatoes, chopped
3/4 cup fresh basil leaves, minced
1/2 cup MIRACLE WHIP Dressing or KRAFT Mayo Real Mayonnaise
1/3 cup chopped cucumber
1/3 cup chopped yellow pepper
1 Tbsp. GREY POUPON Honey Mustard
10 OSCAR MAYER Wieners
10 hot dog buns, partially split

PREHEAT grill to medium heat. Mix all ingredients except wieners and buns until well blended; set aside.

GRILL wieners 7 to 9 minutes or until heated through (160°F), turning occasionally and toasting the buns on the grill for the last few min. of the wiener grilling time, if desired.

PLACE wieners in buns; top each with about 2 Tbsp. of the tomato mixture

Louisiana "HOT" Dogs

Makes: 6

1 pkg. (16 oz.) OSCAR MAYER XXL Hot & Spicy Hot Dogs

1/2 cup CLAUSSEN Sweet Pickle Relish

1 can (4 oz.) chopped green chilies, drained

1 Tbsp. KRAFT Pure Prepared Mustard

1/4 tsp. hot pepper sauce, or to taste

6 hot dog buns, split

HEAT hot dogs as directed on package.

MIX relish, chilies, mustard and hot pepper sauce.

PLACE hot dogs in buns. Top with relish mixture.

Quick Kid's Mac-n-Weenie Lunch

2 boxes Kraft macaroni and cheese

1/2 cup butter/margarine

1/2 cup milk

1 package hot dogs

Boil Macaroni according to instructions on box.

About 2 minutes into the macaroni boiling, add cut up hot dogs and allow to cook until both macaroni and hot dogs are done.

Drain macaroni and hot dogs in colander and return to pot.

Add butter, milk and the cheese packets from the boxes of macaroni and stir over very low heat until well blended.

Serve with buttered bread and a big glass of milk.

My boys loved this topped with Italian-style diced tomatoes.

MAD DOGS

INGREDIENTS

6 hot dogs

6 slices Cheddar cheese

6 slices bacon

DIRECTIONS

Preheat oven to 400 degrees F (200 degrees C).

Using a knife, make a slit along the entire length of the hot dog that's about 3/4 of the way through the hot dog. Break the cheese slice into 2 pieces and stuff each piece into the slit in the dog. Wrap the bacon slice around the hot dog in a spiral fashion, then secure all with a toothpick. Place on a cookie sheet or baking dish.

Bake at 400 degrees F (200 degrees C) for 11 to 15 minutes, or until bacon is crisp.

Remove toothpick and serve on Hot Dog Buns

Mini Hot Dog "Burgers"

Makes: 3 servings, 2 mini sandwiches each

3 Wieners

6 small dinner rolls (about 1 oz. each), split

3 KRAFT Singles, each cut into 2 strips

2 plum tomatoes, each cut into 6 slices

2 Tbsp. ketchup

1 Tbsp. Sweet Pickle Relish

GRILL or boil wieners 6 to 8 minutes or until heated through (160°F). Cut each wiener in half lengthwise and crosswise to make a total of 12 wiener pieces.

PLACE 2 wiener pieces on bottom half of each dinner roll; top each with 1 Singles strip, 2 tomato slices, 1 tsp. ketchup and 1/2 tsp. relish. Cover with tops of rolls.

MONSTER MASH

1 pkg. mac and cheese
1 pkg. (16 oz.) frozen mixed
vegetables
1 pkg. hot dogs

Fix mac and cheese according to package directions with 2 cups extra water in noodle pan. Add package of frozen vegetables and hot dogs to cook along with macaroni. Drain off water. Remove hot dogs and cut into bite-size pieces. Add back into macaroni and vegetable mix. Prepare macaroni and cheese according to package directions. One pan, easy clean up and very well balanced nutritional meal.

Oven Dogs

1 pound beef franks
1 1/2 tablespoons Worcestershire sauce
1/4 cup vinegar
1 to 2 tablespoons granulated sugar
1/2 cup catsup
1/2 cup water
1/2 cup chopped onions
1/2 cup chopped green bell pepper

Hot dog buns

In an oblong glass dish, place franks.

Combine remaining ingredients except buns. Pour over franks and bake at 350 degrees F for 1 hour.

Serve in hot dog buns.

PENNY SUPPER

6 hot dogs
4 med. potatoes, cooked & diced
2 tbsp. minced onion
1/4 c. butter or margarine
1 c. cooked peas or green beans
1 tsp. mustard
1 can cream of mushroom soup
Salt & Pepper to taste

Cut hot dogs into bite size pieces. Combine with potatoes, onion and butter. Add peas or green beans and toss lightly. In a separate bowl mix the mustard, soup, salt and pepper. Toss with the hot dog mixture and place in 7"x11" baking dish. Cover tightly with foil. Bake at 350 degrees for 25 to 30 minutes. 4 to 6 servings.

Sloppy Dog Pie

Think beyond the bun, and create favorite flavors in a pie. This fork food is a lot less sloppy!

Ingredients:

- 1 (15-oz.) pkg. Pillsbury® Refrigerated Pie Crusts, softened as directed on package
- 1 1/2 cups Green Giant® Niblets® Frozen Corn, thawed
- 1 (16-oz.) pkg. miniature hot dogs
- 1 (15.5-oz.) can sloppy Joe sandwich sauce
- 1 tablespoon all-purpose flour
- 4 oz. (1 cup) finely shredded American and Cheddar cheese blend
- 2 teaspoons milk
- 1 tablespoon cornmeal

Preparation Directions:

1.
Heat oven to 400°F. Prepare pie crust as directed on package for two-crust pie using 9-inch glass pie pan.
2.
In large bowl, combine thawed corn, hot dogs, sloppy Joe sauce and flour; mix well. Spoon mixture into crust-lined pan. Sprinkle with cheese.
3.
Top pie with second crust; seal edges and flute. Brush crust with milk; sprinkle with cornmeal. Cut slits in several places in top crust.
4.
Bake at 400°F. for 40 to 45 minutes or until deep golden brown. If necessary, cover edge of crust with strips of foil after 15 minutes of baking to prevent excessive browning. Let stand 10 minutes before serving.

Pigs in the Blanket

Hot dog! Here's a mini version of a prize-winning porker!

Ingredients:

1 (8-oz.) can Refrigerated Crescent Dinner Rolls

24 fully cooked cocktail wieners

Ketchup or purchased sweet and sour sauce

Preparation Directions:

1.

Heat oven to 375°F. Grease cookie sheet. Unroll dough; separate into 8 triangles. Cut each triangle into 3 smaller triangles.

2.

Place 1 wiener on shortest side of each triangle; roll up to opposite point. Place, point side down, on greased cookie sheet.

3.

Bake at 375°F. for 11 to 15 minutes or until deep golden brown. Immediately remove from cookie sheet. Serve with ketchup.

PIGS IN A BLANKET

1 (10 count) pkg. hot dogs

2 (10 count) cans biscuits

5 slices of cheese, halved

Flatten two biscuits and lay them next to each other slightly overlapping. Lay one half slice of cheese on top; then lay a hot dog on top of that. Wrap the biscuits around the cheese and hot dog. Place on ungreased cookie sheet and bake in the oven for approximately 25 minutes on 375 or 400 degrees. (Time may vary depending on ovens). If blankets are still gooey then bake longer until done. Serving Suggestion: Macaroni and cheese; green bean casserole and fruit cocktail. Cincinnati, Ohio

PORK AND BEAN PITAS

1 (16 oz.) can Van Camp's pork and
beans
4 hot dogs, cut into 1/2 inch slices
2 pita breads, halved
Lettuce leaves and tomato slices
(optional)
1/3 c. shredded Cheddar cheese

Combine first 2 ingredients in 1 1/2 quart microwavable casserole. Microwave on high 3 to 6 minutes or until heated through. If desired, line each pita half with lettuce leaf and tomato slices. Spoon heaping 1/2 cup bean mixture into each pita half. Sprinkle with cheese. Makes 4 sandwiches.

PAUPER'S PIZZA

- 1 c. sour milk or buttermilk
- 1 tbsp. sugar
- 2 tbsp. butter
- 1 pkg. yeast
- 2 c. flour
- 1 tsp. salt
- 1/4 tsp. soda
- 4 oz. grated Cheddar cheese or
Monterey Jack

Combine milk, sugar, and butter and heat to lukewarm. Add yeast. Stir in flour, salt and soda. Knead 1 minute. Let rise 10 minutes, then pat onto a greased cookie sheet.

TOPPING:

- 1 can bean with bacon soup
- 1/4 c. catsup
- 2 tbsp. mustard
- 1 tbsp. instant onion
- 1 lb. hot dogs, cut up

PIZZARONI

- 1 lb. lean hamburger
- 1 sm. onion, chopped
- Salt and pepper
- 1/2 tsp. oregano
- 2 sm. 8 oz. cans tomato sauce
- 2 c. raw macaroni
- 1 c. milk
- 2 eggs, beaten
- 2 c. shredded cheese
- 4 Wrangler hot dogs

Brown hamburger with onion and add spices and tomato sauce. Set to simmer while making crust. Cook macaroni and drain well. Stir milk, eggs and 1 cup cheese into macaroni. Spread macaroni mixture into greased 9 x 13 inch cake pan or 2 pie plates. Bake crust at 350 degrees for 15 minutes. Remove from oven and spread beef, tomato sauce and place sliced Wranglers on top. Sprinkle remaining cheese on top. Bake 10 minutes longer. Let set 10 minutes before serving.

Hot Dogs With Pizza Topping

Serves 8

1 cup pizza sauce

1 package (14 oz. size) wieners

8 mozzarella singles, cut in half

8 hot dog buns, split

Pour sauce in large saucepan; bring to boil. Add wieners; reduce heat. Simmer 4 minutes or until wieners are heated.

Place 2 half slices process cheese product in each bun; top with wiener and sauce.

PORK-N-BEANS

8 lb. navy beans
3 lb. hot dogs, cut up
1/2 c. salt
1 c. brown sugar
1 c. King syrup
4 qt. tomato juice
2 qt. water
1/2 tsp. red pepper
1 tsp. cinnamon
1 tsp. mustard

Soak beans overnight. Cook until nearly done. Boil tomatoes and seasoning. Also add a little cornstarch to thicken. Put hot dogs and beans in a jar and fill with tomato mixture. Seal and cook 1 1/2 to 2 hours.

Potato Dogs

INGREDIENTS

4 hot dogs
2 cups prepared mashed potatoes
4 slices American cheese

DIRECTIONS

Preheat the oven to 350 degrees F (175 degrees C).

Slit hot dogs lengthwise down the center, but do not cut in half. Spread them open, and place them in a 9x9 inch square baking dish. Pile an equal amount of the mashed potatoes onto each hot dog.

Bake for 10 minutes in the preheated oven. Turn the oven off, and remove the dish of hot dogs. Place one slice of cheese onto each one, and return them to the oven until the cheese has melted.

Potato Pups

Servings: 6

8 Beef Franks
2 c Prepared Mashed potatoes
1/2 ts Dry mustard
Paprika

Mix the dry mustard and the mashed potatoes.
Split franks the long way not quite all the way through. Fill split opening with mashed potatoes. Sprinkle the top with paprika. Bake in 375 degree oven for about 15 minutes or until heated through and slightly browned on top. Can also be topped with some grated cheese (cheddar or parmesan).

PREACHER'S PANCAKES

Pancake mix

Hot dogs

Eggs

Prepare your favorite recipe for pancakes.

Slice hot dogs into 1/8th to 3/16th rounds and set aside.

Pour batter onto hot, greased griddle, spreading batter evenly.

Quickly press hot dog slices into batter about 1 inch apart.

Turn when first side is brown. Brown 2nd side.

Serve two pancakes at a time with "eggs-over-easy" in between.

Top with butter and syrup or strawberry jam.

Salsa Hot Dog Tacos

Hot dogs and sassy trimmings find a whole new wrapper.

Ingredients:

4 (8-inch) flour tortillas

4 hot dogs

1/2 cup Old El Paso® Thick 'n Chunky Salsa

1/2 cup shredded lettuce

2 (1-oz.) slices mild Cheddar cheese, each cut in half

Preparation Directions:

1.

Heat grill. Wrap tortillas securely in foil. When ready to grill, place tortilla packet and hot dogs on gas grill over medium heat or on charcoal grill

4 to 6 inches from medium coals. Cook 5 to 10 minutes or until tortillas and hot dogs are thoroughly heated, turning hot dogs frequently.

2.

On each warm tortilla, layer salsa, lettuce, hot dog and cheese. Fold in 2 sides of each tortilla; roll up.

SAUCY FRANKS

1/2 c. chopped onions
1 tbsp. Crisco
1 (14 oz.) bottle of catsup
1/4 c. water
1 tbsp. vinegar
1 tbsp. sugar
1/4 c. pickle relish
1/4 tsp. salt
Dash pepper
1 lb. hot dogs and buns

Preheat electric skillet to 250 degrees. Cook onions in hot Crisco but not brown. Stir in catsup, water, vinegar, sugar, relish, salt and pepper. Add hot dogs to sauce in skillet. Lower temperature to 220 degrees. Cover, simmer until hot through. About 15 minutes. Spoon hot dog and sauce into buns. Makes 8-10 servings.

SAUCY TWIST CASSEROLE

4 oz. Rotini
1 sm. onion, chopped
1 tbsp. butter
4 chopped hot dogs
1 can cream of mushroom soup
1/2 c. ketchup
5 slices Velveeta cheese

Saute onion in butter. Add all ingredients except cheese to cooked Rotini. Put in casserole dish and top with cheese. Bake 30 minutes at 400 degrees.

SCHNITZLE

1/4 lb. noodles
3 tbsp. butter
3 tbsp. flour
1 tsp. salt
1/8 tsp. pepper
1 c. milk
3 tbsp. chili sauce
1/2 lb. hot dogs, chopped in 1" pieces
1 c. French style green beans

Cook noodles until tender. Melt butter in saucepan. Stir in flour, salt and pepper. Continue cooking. Slowly add milk and cook until thick. Stir in chili sauce. Put sauce, hot dogs, as much cheese as you like, noodles and beans together and mix well. Bake at 350 degrees for 30 minutes.

SKILLET CASSEROLE

1 (16 oz.) can baked beans
1 lb. hot dogs, cut diagonally in
1-inch pieces
1 c. chopped onions
1/3 c. catsup
1/4 c. light brown sugar firmly packed
1 tsp. chili powder

Mix all ingredients in a 2-quart saucepan; bring to a boil. Reduce heat; simmer 10 minutes. Serve.

SKILLET SUPPER (FOR 4)

4 to 6 hot dogs, in pieces
1/2 c. chopped onion
2 c. frozen green beans
2 c. sliced carrots
2 to 3 c. diced potatoes
2 tbsp. flour
2 tbsp. margarine
1 c. milk
1 tube refrigerator biscuits (or
toast or English muffins)

Cook potatoes and carrots in water until just tender. Drain (about 15 minutes). Preheat oven now for biscuits. In large skillet melt margarine and saute onions until transparent. Stir in flour. Slowly add milk and stir until thickens. Stir in cheese until smooth. Add hot dog pieces, cooked potatoes and carrots and frozen beans. Cook over low heat, stirring occasionally, about 15 minutes. Meanwhile, bake biscuits (or make toast or English muffins). Serve over biscuits.

SLOPPY DOGS

For the sloppy sauce:

- 1 pound lean ground beef
- 1/4 cup onion, chopped
- 1/4 cup green pepper, chopped
- 1/2 teaspoon garlic powder
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup ketchup
- 3 teaspoons brown sugar
- 1 teaspoon yellow mustard
- 1 tablespoon Worcestershire Sauce
- 1/2 cup water

You'll also need:

- 3 Large Vidalia Onions
- 1 tablespoon of butter
- 1 tablespoon of Olive Oil
- 1 cup of shredded cheese
- 8 hot dogs
- 8 hot dog buns

In a large skillet, caramelize the onions over medium low heat in the butter and olive oil. Remove from pan. Set aside.

In the same skillet, brown the ground beef, onion and green pepper. Drain and return to pan. Add the garlic powder, salt, pepper, ketchup, brown sugar, mustard, Worcestershire Sauce and water. Stir well, cover, reduce heat and cook 20 minutes.

Cook your hot dogs. You can cook your hot dogs whatever way is your favorite but I like to grill mine. (You could even put them in with the sloppy sauce while it cooks)

Lightly butter your hot dog buns and place them under the broiler in your oven or on your grill until they are a nice golden brown.

Place a hot dog in each bun. Cover with sloppy sauce, sprinkle with shredded cheese and top with caramelized onions.

Bean and Franks Soup

Ingredients

3 medium Carrots, sliced1 1/2 oz V-8 or Tomato Juice
2 medium Onions, chopped8 Hot Dogs, cut into 1"
1 Garlic Clove, minced-pieces
2 T Butter/Margarine/Bacon Fat1 t. Worcestershire Sauce
28 oz Baked Beans in Brown Sugar, American or Cheddar Cheese,
-Sauce-shredded

Instructions

Cook carrots, onions and garlic in the butter in a 3 Qt sauce pan. Stirring frequently until crisp and tender. Stir in the remaining ingredients except for the cheese. Heat over medium heat, stirring occasionally until hot. Serve with cheese

CHILI DOG SOUP

- 6 hot dogs -- sliced
- 3 tablespoons butter
- 1 can tomato soup
- 1 cup water
- 1 dash pepper
- 1 cup sliced frozen carrots -- thawed
- 1 medium onion -- chopped
- 15 ounces chili beans
- 1 cup ketchup
- chili powder -- to taste
- 1 teaspoon salt

Melt butter and cook chopped onion until tender. Add sliced hot dogs to butter and onions and simmer 2 minutes.

Place hot dogs and onion in large saucepan; add tomato soup, chili beans, ketchup, water, carrots, salt, pepper, and chili powder. Mix all ingredients well in saucepan and bring soup to boil. Reduce heat and simmer for an hour

HOT DOG SOUP

1/2 c. washed lentils
4 c. water
1 med. onion, chopped
1 med. potato, peeled & grated
2 carrots, pared & sliced
1 stalk celery, sliced
1 1/2 tsp. salt
1 bay leaf
1/2 tsp. oregano
1/8 tsp. garlic powder
1/4 tsp. black pepper
1 tbsp. Worcestershire sauce
1 (8 oz.) can tomato sauce
2 hot dogs, sliced
1/2 c. broken spaghetti

Simmer lentils in water in covered pan for 30 minutes. Add onion, potato, carrots, celery, seasonings and tomato sauce. Simmer covered for 30 minutes more. Then add hot dogs, spaghetti and 1 more cup water, if desired. Simmer 20 minutes.

PAT'S HOT DOG SOUP

INGREDIENTS:

- 2 (16 ounce) packages frankfurters, sliced
- 2 (15 ounce) cans whole kernel corn, drained
- 2 (6 ounce) cans tomato paste
- 2 tablespoons chili powder
- 2 teaspoons cayenne pepper
- 2 tablespoons onion powder
- 2 teaspoons salt
- 2 pinches ground black pepper
- 4 cups water
- 2 cups shredded, processed American cheese

DIRECTIONS:

In a large saucepan combine frankfurters, corn, tomato paste, chili powder, cayenne, onion powder, salt, pepper, water and cheese. Cook over medium heat until frankfurters plump and cheese is melted.

SPICED HOT DOGS

2 lbs. hot dogs, sliced
3 tbsp. flour
6 tbsp. sugar
1/2 c. water
1 c. catsup
6 tbsp. vinegar
3 tbsp. prepared mustard

Mix flour and sugar, add other ingredients and mix, add cut up hot dogs. Bake at 375 degrees for 1 hour.

STEAM BOATS

1 lb. hot dogs
4-6 potatoes
1-2 slices bacon
2-3 slices American cheese

Boil hot dogs. Mash cooked potatoes, season with salt and pepper to taste. Split hot dogs down the middle. Lay flat, fill split hot dogs with mashed potatoes, cut bacon into thin slices. Lay on top of potatoes, then cut cheese into thin slices and put on top of bacon. Bake at 350 degrees for approximately 20 minutes or until bacon is crisp and cheese melts.

Dog Stew

1 lb. hot dogs
1 can string beans
1 can tomato sauce
6 potatoes
1 tbsp. wine vinegar
1 tsp. sugar
1 sm. bay leaf
Salt and pepper

Cut hot dogs in small pieces and brown in small amount of oil. Add juice of beans, sauce, vinegar, sugar, bay leaf, salt and pepper and potatoes. Cook slowly until potatoes are done. Add beans. Serve with Italian bread.

HOT DOG STEW

1 lb hot dogs (not cheese
: filled)
6 TB flour
3/4 stick corn oil margarine or
6 T oil
2 cloves garlic -- minced or
: smashed
1 lg onion -- chopped
1 sm green pepper -- chopped
: Parsley -- minced
: (optional)
6 md white potatoes -- peeled
1 chicken bouillon cube
: salt and pepper to taste

In a very large skillet, or a medium dutch oven, make a light roux with margarine and flour. Add onion, garlic, and pepper and sauté until limp. Add potatoes, cut in chunks, stirring around a little. Add water to cover; bring to boil, reduce to simmer. Add hot dogs, cut in chunks, stir, cover. Watch carefully until done to suit, (the potatoes should be falling apart), adding water if necessary. Salt and pepper to taste. A dab of yellow mustard on the side of the plate is good.

ITALIAN STEW

1 lb. hot dogs
1 can string beans
1 can tomato sauce
6 potatoes
1 tbsp. wine vinegar
1 tsp. sugar
1 sm. bay leaf
Salt and pepper

Cut hot dogs in small pieces and brown in small amount of oil. Add juice of beans, sauce, vinegar, sugar, bay leaf, salt and pepper and potatoes. Cook slowly until potatoes are done. Add beans. Serve with Italian bread.

TEEN BEAN BAKE

1 pkg. hot dogs, cut in 1/2 inch pieces
2 cans pork-n-beans
3/4 c. catsup
1/4 c. water
1/2-3/4 c. brown sugar
1 tbsp. mustard

Combine in 12 x 8 x 2 inch baking dish and cover with following batter: 3/4 c. flour
1 tbsp. sugar
1 1/2 tsp. baking powder
1 tsp. salt
2/3 c. cornmeal

Sift all together and add: 1 slightly beaten egg
2/3 c. milk
1/4 c. melted shortening
1/3 c. finely chopped onion

Mix well and spread batter over bean mixture. Bake at 400 degrees for 30 to 40 minutes.

TEXAS TOMMYS

Hot dogs

Bacon

Sharp cheese

Use the number of desired hot dogs and slice down the center. Slice chunks of sharp cheese and place in the center of the dogs. Wrap the hot dog with a slice of bacon. (If necessary hold bacon to the dog with a toothpick.) Bake in oven at 350 degrees for about 30 minutes or until bacon is cooked. Can be served on a bun or plain. Great with macaroni & cheese.

THREE BEAN FRANK BAKE

1 lb. hot dogs, sliced
1 (1 lb.) can pork & beans
1 (1 lb.) can butter beans, drained
very well
1 (1 lb.) can chili beans
1/2 c. brown sugar
1 sm. onion, chopped (1/2 c.)
2 tbsp. wine vinegar
1/4 tsp. oregano, crushed

In large mixing bowl, combine franks, all beans, brown sugar, onion, vinegar and oregano. Turn into a 2 1/2 quart bean pot or casserole. Bake uncovered in moderate oven (350 degrees) for 2 hours, stirring occasionally. Makes 8-10 servings.

Tropical Salsa Dogs

Makes: 5 servings

1/2 cup canned pineapple tidbits, drained
1 plum tomato, chopped
2 green onions, sliced
2 Tbsp. Catalina-style Salad Dressing

1/2 tsp. red pepper flakes

5 Wieners

5 hot dog buns, partially split

PREHEAT grill to medium heat. Mix all ingredients except wieners and buns until well blended; set aside.

GRILL wieners 7 to 9 minutes or until heated through (160°F). Meanwhile, toast the buns on the grill, if desired. To toast, place buns, cut sides down, on grate of grill. Cook until lightly toasted.

PLACE wieners in buns; top each with about 2 Tbsp. of the pineapple mixture.

WHISKEY DOGS

1 1/2 lb. hot dogs, cut 3 to each hot
dog
1 regular bottle barbecue sauce
1 tsp. mustard
1/2 c. brown sugar
1/2 c. whiskey

Mix ingredients; pour over hot dogs. Bake slow (225) for a few hours.

WHISKEY DOGS II

3 lbs. hot dogs (30 dogs)
2 tbsp. diced onions
2 c. dark brown sugar (1 lb.)
1 lg. (26 oz.) bottle Heinz ketchup
3/4 c. bourbon whiskey

Cut each hot dog into 4 pieces. Mix all ingredients and cook at low temperature for 1 to 1 1/2 hours. Stir often.

Beans 'n Wiener Biscuit Casserole

The whole family will love this bubbly casserole of hot dog slices and baked beans topped with biscuit rounds.

Ingredients:

1 lb. wieners, sliced
1 (16-oz.) can (1 3/4 cups) pork and beans, undrained
1/2 cup chopped onion
1/2 cup ketchup
3 tablespoons brown sugar
1 (7.5-oz.) can Pillsbury® Refrigerated Buttermilk Biscuits
4 oz. (1 cup) shredded Cheddar cheese

Preparation Directions:

1.
Heat oven to 400°F. In medium saucepan, combine wieners, pork and beans, onion, ketchup and brown sugar; mix well. Bring to a boil. Reduce heat; simmer 5 minutes. Spoon hot bean mixture into ungreased 8-inch square (2-quart) baking dish.
2.
Separate dough into 10 biscuits. Arrange biscuits over hot bean mixture. Sprinkle with cheese.
3.
Bake at 400°F. for 10 to 15 minutes or until biscuits are golden brown and no longer doughy.

MEXICAN WIENER CASSEROLE

1 pkg. hot dogs
1 can (20 oz.) chili
1 can (8 oz.) tomato sauce
1 pkg. (12) flour tortillas
1 pkg. (8 oz.) cheddar cheese, grated
Chopped onion

Roll each hot dog in tortilla and secure with toothpick. Place them side by side in a 13 x 9 inch pan. Mix chili with tomato sauce and spoon over hot dogs in tortillas. Sprinkle cheese and onion over top. Bake at 350 degrees for 25 to 30 minutes.

BEANIE WEENIES

- 1 can baked beans
- 4 hot dogs cut into pieces
- 1 tbsp. brown sugar
- 2 tbsp. ketchup
- 1 tsp. mustard

Combine all ingredients. Cook over medium heat until bubbly. Turn heat to simmer and cook 5 minutes.

BEANIE-WEANIE II

- 1/2 onion, diced
- 2/3 bell pepper, diced (optional)
- 2/3 c. catsup
- 2 tbsp. vinegar
- 1 heaping tsp. garlic powder
- 1 tbsp. parsley
- 1/4 c. Worcestershire sauce
- 10 hot dogs, sliced
- 1 (31 oz.) can plain pork and beans

Saute onions and bell pepper in a bit of oil until brown. Add hot dogs, beans and all other ingredients. Cover and simmer on medium-low heat for 20 minutes, stirring occasionally. Top with grated cheese, if desired.

COCKTAIL WIENERS

1 lb. hot dogs or cocktail franks

1/3 to 1/2 c. prepared mustard

1 c. grape jelly

Cut hot dogs into 1 inch pieces. Melt jelly and mustard over medium heat. Add franks and heat. Keep hot in fondue pot or chafing dish. Serves 8.

Red HOT Wieners

1 package of cocktail wieners

35 minutes 5 mins prep

1 (12 ounces) bottle cayenne or hot sauce

1 (12 ounces) bottle beer

1 package cocktail franks (or hot dogs cut into chunks)

Mix all ingredients together and simmer until liquids are reduced to a very thick sauce.

Note: Very Spicy, but addictive!

WIGGLERS (Large Recipe)

- 3 lb. hamburger
- 3 c. diced potatoes, cooked
- 3 c. chopped celery, cooked
- 3 c. diced carrots, cooked
- 3 c. peas, cooked
- 3 c. cooked macaroni
- 2 onions
- 1 can celery soup
- 1 can mushroom soup (Golden)
- 1 qt. tomato juice
- 9 slices bacon
- 1 lb. hot dogs
- 1 lb. Velveeta cheese

Fry bacon if used and remove from pan. Fry burger and onions until brown (add some salt). Mix all ingredients together. Bake 1 hour at 350 degrees before serving. Can be mixed up night before and refrigerated. Vegetables should be seasoned when cooked.

WINTER CASSEROLE

1/2 lb. bacon, cut in cubes
1/2 c. chopped onion
4 tsp. Worcestershire sauce
1 c. pancake syrup
3/4 tsp. salt
1/4 tsp. paprika
1/3 c. lemon juice
3/4 c. water
1 1/2 c. chili sauce
1 lb. hot dogs, cut up
1 tbsp. cornstarch
2 tbsp. water
Cooked noodles

Combine bacon and onion in skillet and fry until bacon is crisp and onion is soft. Drain off excess fat. Stir in next 7 ingredients. Bring to boil. Reduce heat, cover and simmer 10 minutes. Add hot dogs, simmer until hot, about 8 minutes. Blend cornstarch with 2 tablespoons water; stir into sauce. Stir and boil 1 minute. Serve over noodles.

