

Hotdog! Here are 60 different ways to fix everyone's favorite!

Frankie's Keener Wiener Cookbook



Good things come in Superior's Packages.



We hope Frankie's Keener Wiener Cookbook will help you please your family and guests with everything from appealing new appetizers . . . to hearty, economical main dishes . . . to exciting new gourmet delights.

To insure the success of each recipe, we suggest you use only the finest ingredients . . . starting with Superior's All Meat Frankies — the Keener Wiener

Superior's Brand Meats Inc.,
Massillon, Ohio.

Frankie's Keener Wiener Cookbook



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Chapter I

HOT DOG HORS D'OEUVRES

BECAUSE OF THEIR ruddy, inviting color and delicate flavor, hot dogs make some of the most delicious hors d'oeuvres you'll ever have the pleasure of serving.

Since all hot dogs come to you already cooked, preparation time for hors d'oeuvres is cut down to a minimum. Your tray can take on the hues and tones of a painting by the simple addition of olives, parsley, cheese and pimientos.

If you want to tease and please appetites, use hot dogs in making your appetizers; you will rate an accolade of praise from your family and guests.

HOT DOG AND CUKE SPREAD

- 6 hot dogs
- 1 5-inch cucumber
- ¼ cup chili sauce
- ½ cup mayonnaise
- 12 slices enriched white bread, crusts removed

Chop the hot dogs until they are the consistency of coarse corn meal. Peel the cucumber, leaving on a bit of the green skin. Cut the cucumber in half lengthwise. Using a teaspoon, scrape away the seeds and center pulp, discard. Cut up the cucumber halves into ½-inch pieces and then chop until the consistency of coarse corn meal.

Combine the chopped hot dogs, chopped cucumber, chili sauce and mayonnaise. Mix well, then spread on six slices of the white bread; top each with another slice of bread. Cut into "finger" sandwiches. Arrange on a tray in layers with wax paper between the layers and place in the refrigerator at least 2 hours before serving. Makes 24 finger sandwiches.

HOT DOG SAUERKRAUT APPETIZERS

- ¼ cup butter
- ½ cup onion, finely chopped
- 1 clove garlic, finely chopped
- 2 tablespoons parsley, finely chopped
- 6 hot dogs, chopped to hamburger consistency
- 1 beef bouillon cube dissolved in ½ cup hot water
- ¼ cup all-purpose flour
- 1 #2 can sauerkraut
- ½ cup all-purpose flour (additional)
- 2 eggs, beaten until lemon yellow
- ¼ cup half-and-half cream
- 2 cups pretzel crumbs, made from crushed cocktail pretzel sticks
- Vegetable oil for deep frying

Melt the butter in a suitable saucepan. Add the onion, garlic and minced parsley. Saute over low heat until the onion is tender and transparent. Stir in the chopped hot dogs. Mix ¼ cup flour and the bouillon water until it is smooth and free of lumps. Add to the hot dog mixture and stir until well blended.

Drain the sauerkraut; using a sharp chopping blade or a food chopper, chop the sauerkraut until it is very fine and equal in consistency to the chopped hot dogs. Add the chopped sauerkraut to the hot dog mixture. Cook over low heat, stirring frequently, until the mixture is thick and glossy. Remove from heat and cool to room temperature; then place in the coldest part of the refrigerator for at least 1 hour or until firm enough to form into firm balls.

Using the large end of a melon-ball maker, scoop up equal portions of the mixture and form into balls. Roll the balls in the ½ cup flour. Mix the eggs and cream together and dip each ball into it; then roll in the pretzel crumbs until evenly coated. Drop into vegetable oil which has been heated to 375° F. Fry for 5 minutes or until a rich golden brown. Drain on paper toweling. Insert a toothpick or cocktail pick into each ball for easier serving.

These appetizers can be made and fried in advance and then kept warm in the oven without impairing their flavor. Makes approximately 50 appetizers.

GLAZED HOT DOGS

- 8 hot dogs
- 1 tablespoon unflavored gelatin
- 2 tablespoons cold water
- 1 cup creamy-style French dressing
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 very large orange or grapefruit (optional)

Cut the hot dogs into 1-inch pieces crosswise and put a toothpick into the center of the 1-inch side of each piece of hot dog. Set aside on waxed paper.

Soak the gelatin in the cold water for 5 minutes or until softened. Place the softened gelatin in the top of a double boiler over rapidly boiling water. Cook over the hot water until the gelatin is completely dissolved. Add the cup of French dressing to the dissolved gelatin, stirring well. Add the salt and pepper. Remove from heat and allow the mixture to cool until it is slightly thickened.

Dip each hot dog piece into the thickened dressing; allow it to drip. Place the glazed hot dog pieces on a flat plate and chill in the refrigerator for about 1½ hours.

To serve, cut the orange or grapefruit in half, and place the halves cut side down on a serving platter. Stick the picks with the glazed hot dog pieces into the orange or grapefruit skin. The red-orange of the hot dogs and the orange or yellow of the fruit makes a very colorful dish. Makes about 30 appetizers.

HOT DOG AND OLIVE SPREAD

- ½ cup green, pimiento-stuffed olives, sliced 1/16 inch thick
- 8 hot dogs, finely chopped
- ½ cup mayonnaise
- ½ teaspoon powdered mustard
- ½ teaspoon celery seed

Mix all the ingredients thoroughly. Spread on 2-inch rounds of white bread. This is good as a cold appetizer. If you wish to serve hot, place the spread rounds of bread in the broiler about 4 inches away from the heat until the mixture is bubbly and just beginning to brown. Serve piping hot. Makes approximately 24 appetizers.

HOT DOG DOLLIES

- 12 slices lean bacon, about 10 inches in length
- 24 large pimiento-stuffed olives
- 8 hot dogs
- 24 round wooden picks
- 24 small sprigs parsley

Cut the bacon slices in half. Wrap each olive in a half slice of bacon so that the pimiento end is peeking out. Secure with one of the wooden picks by going through from the top to where the two ends of bacon overlap. Set aside.

Cut the hot dogs into thirds crosswise. On one cut end, make four cuts about 1 inch deep into the hot dog so that when it is set on this cut end, the four sections spread out like a skirt. Insert the bacon-wrapped olive in the uncut end. The "dolly" will stand up on the four skirt sections and the toothpick.

Place the dollies, standing upright, on a cookie sheet in a 400° F. oven for 10 minutes or until the bacon is crisp and golden. Insert the sprig of parsley where the bacon and the hot dog meet, like a bouquet.

These appetizers are good either hot or cold and create a real conversation piece at parties. If you want to be especially gay, insert an additional sprig of parsley in the bonnet of crisp bacon. Makes 24 dollies.

CUCUMBER INTRO

- 1 medium-sized cucumber
- 4 hot dogs, coarsely chopped
- ½ cup mayonnaise
- 1 tablespoon grated horseradish
- 1 tablespoon minced onion
- 1 teaspoon paprika

Using the saw-toothed edge of a potato peeler, score the sides of the cucumber leaving it half white and half green. Slice the cucumber into ¼-inch slices.

Mix the mayonnaise, horseradish and onion together. Put a dab of this flavored mayonnaise in the center of each cucumber slice; top the mayonnaise with some of the chopped hot dogs. Sprinkle with the paprika for color. Makes approximately 15 hors d'oeuvres.

Chapter II

HOT DOG SOUPS

WHEN YOU LOOK at hot dogs with cold logic, there is no reason why they shouldn't augment the flavors of soup. After all, they are pure meat, delicately flavored, with nary a speck of waste.

Every soup does not lend itself to using hot dogs, but there are many that do. Some soups are just too strongly flavored and overwhelm the hot dogs. The blander flavored soups seem to be most compatible with hot dogs.

Try some of the recipes in this chapter if you've never "souped up" a hot dog. Then start experimenting with some of your own favorite soup recipes—you will be pleasantly surprised.

The soups in this chapter are all "made from scratch." However, hot dogs can be added to many of the wonderful canned soups one finds on the supermarket shelves. If you are a canned soup fan for those hurry-up lunches, try adding hot dogs the next time. This is an excellent way to up the protein content and enhance the flavor of the soup. Active children with their innate love of hot dogs will especially enjoy the addition.

POLISH BREAD SOUP WITH HOT DOGS

- 6 cups hot beef stock
- 6 slices enriched white bread, toasted lightly
- 6 eggs, poached until just firm
- 6 hot dogs, cut in ¼-inch slices

The soup stock in this recipe would be seasoned to taste and boiling hot.

Place a slice of the toast in the bottom of each soup bowl. Place a poached egg on top of the toast, and distribute a portion of the hot dog slices around the edge of the bread.

Pour 1 cup of the boiling hot soup stock over the toast, egg and hot dog pieces. Serve at once. Serves 6.

KIDNEY BEAN SOUP WITH HOT DOGS

- 2 #2 cans red kidney beans
- 1½ cups Burgundy wine
- 1 cup sliced onion
- ¼ teaspoon ground cloves
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon Accent
- 1 cup warm water
- 6 hot dogs, cut in ⅛-inch circles
- 2 tablespoons parsley, very finely chopped
- 6 slices enriched white bread
- ½ teaspoon savory
- ½ cup melted butter

Drain the kidney beans and place their liquid in a large saucepan along with the Burgundy wine and the sliced onion. Stir in the ground cloves, salt, pepper and Accent. Simmer over low heat for 8 minutes.

Meanwhile puree the kidney beans in a food blender or force them through a fine sieve.

Strain the bean liquid and wine mixture and return to the saucepan. Discard the onions. Add the pureed beans, sliced hot dogs and water. Simmer for an additional 8 minutes.

Brush both sides of the bread with the melted butter and then sprinkle lightly with the savory. Stack the bread slices together and cut up into ½-inch cubes. Spread the buttered bread cubes over the bottom of a shallow baking pan and place in a 450° F. oven for 10 minutes or until they are a golden brown. Stir the parsley into the hot soup and serve piping hot with the toasted croutons. Serves 6.

HOT DOG AND ONION SOUP

- 6 hot dogs
- 2 tablespoons butter
- 2 cups sweet onion, sliced $\frac{1}{8}$ inch thick
- $\frac{1}{4}$ cup grated carrot
- 2 tablespoons all-purpose flour
- 4 beef bouillon cubes, dissolved in 2 cups boiling water
- $\frac{1}{4}$ teaspoon pepper
- $1\frac{1}{2}$ cups half-and-half cream, heated to just below the boiling point

Melt the butter in a 2-quart saucepan. Add the chopped onion and grated carrot. Saute over low heat until the onion becomes transparent and soft. Stir in the flour and blend until smooth. Add the 2 cups of boiling water with the bouillon cubes dissolved in it. Cover tightly and simmer for 35 minutes.

Cut the hot dogs into $\frac{1}{4}$ -inch slices; add to the simmering bouillon and onion. Cook for 6 minutes longer. Take several spoonfuls of the bouillon mixture and stir into the hot cream, then add the hot cream to the bouillon mixture. Add pepper. Mix well and serve piping hot. Serve with saltines. Serves 6.

HOT DOG BARLEY SOUP

- 8 hot dogs, cut in $\frac{1}{8}$ -inch circles
- $\frac{2}{3}$ cup barley
- 6 cups water
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{3}{4}$ cup carrots, diced in $\frac{1}{4}$ -inch cubes
- $\frac{3}{4}$ cup onion, diced in $\frac{1}{4}$ -inch cubes
- $\frac{3}{4}$ cup turnip, diced in $\frac{1}{4}$ -inch cubes
- $\frac{3}{4}$ cup celery, diced in $\frac{1}{4}$ -inch cubes
- $\frac{1}{4}$ cup parsley, finely chopped

Place the hot dog slices, barley and water in a saucepan with a tightly fitting cover. Cook over moderate heat for 20 minutes.

Add the salt, pepper, carrots, onion, turnip, celery and parsley and continue to cook over moderate heat for another

40 minutes or until the carrots are soft and tender. Serve piping hot with saltines. Serves 4. (If this soup is too thick for your family's tastes, a little hot water may be added.)

QUICK HOT DOG SOUP

- 8 hot dogs, diced in $\frac{1}{4}$ -inch cubes
- 2 tablespoons butter
- 2 tablespoons onion, finely chopped
- 1 10-ounce can cream of celery soup
- 1 10-ounce can cream of chicken soup
- 2 cups mashed potatoes; these can be leftovers or the instant type prepared according to package directions
- 2 cups milk
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ cup chopped water cress or $\frac{1}{2}$ cup chopped fresh spinach

Melt the butter in a 2-quart saucepan over moderate heat. Add the chopped onion and saute until the onion is limp and transparent. Add the celery and chicken soup. Mix all well.

Stir in the mashed potatoes and add the milk. Again mix all well. Add the salt and pepper and cook over very low heat for 10 minutes or until the mixture is steaming hot, stirring frequently.

Add the hot dog cubes and the chopped water cress. Continue to cook for 3 minutes longer or until the hot dogs are heated through. Do not cover during this last 3 minutes of cooking or the bright green of the water cress or spinach will be lost.

Serve piping hot with saltines. Serves 6.

you'll like to waken to
Superior's Bacon



HOT DOG LENTIL SOUP

- 1 large ham bone or 2 cups diced lean ham
- 8 cups cold water
- 1 cup lentils
- 1 cup celery, diced in ¼-inch cubes
- 1 cup onion, diced in ¼-inch cubes
- 1 bay leaf
- ½ teaspoon salt
- 6 peppercorns
- 2 tablespoons cider vinegar
- 8 wieners, cut in ½-inch circles

Place the ham bone or ham in a large soup kettle with a tightly fitting cover. Add the water, lentils, celery, onion, bay leaf, salt and peppercorns and bring to a rolling boil. Turn the heat back to simmer and cook for 1½ hours or until the lentils can be crushed against the side of the kettle.

Stir in the cider vinegar and the wieners and cook for an additional 5 minutes. Serve piping hot with saltines. Serves 6.



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Chapter III

SALADS MADE WITH HOT DOGS

SINCE ALL HOT DOGS are completely cooked when you purchase them at your supermarket, isn't it a good idea to use them in salads? If you're tired of adding canned fish or cold chicken or ham to your salads, try adding hot dogs. Not only are they far more economical, but the new taste will please everyone who tries it.

Salads made with hot dogs are a natural for summertime feasting. In summer, most of us are more active than in winter and protein is needed to sustain muscles. You can become a first-class "protein sneaker" if you make your salads with delicious, economical hot dogs. Children who are sometimes very adept at skipping vegetables will become avid salad eaters if you perk those salads up with the addition of hot dogs.

This chapter contains both hearty he-man salads and lighter ones. Again we urge you to experiment by using hot dogs in your own favorite salad recipes.

HOT DOG SHOESTRING SALAD

- 10 hot dogs
- ¼ cup onion, finely chopped
- 1½ cups celery, finely chopped
- ¼ cup grated raw carrots
- ¾ cup salad dressing or mayonnaise
- 1 large can shoestring potatoes
- 6 large lettuce leaves

Cut the hot dogs up into thirds and then cut each third into shoestring-sized strips. Place the shoestring hot dogs in a mixing bowl which has a tightly fitting cover. Add the onion, celery, carrots and half of the salad dressing. Toss to mix and chill in the refrigerator for at least a ½ hour.

When ready to serve, add the remainder of the salad dressing, the can of shoestring potatoes and again toss to mix. Place a portion of the salad on each of the lettuce leaves. Serves 6.

TOSSED HOT DOG SALAD

- 10 hot dogs
- 1 medium-sized head iceberg lettuce
- ¾ cup chopped tart apple, cored but not peeled
- ½ cup dill pickle, diced in ¼-inch cubes
- ¾ cup pitted, sliced ripe olives
- ¼ cup mayonnaise
- ¼ cup dairy sour cream
- 1 teaspoon lemon juice

Slice each hot dog into quarters the long way and then cut the quarters in half crosswise. Each hot dog will yield 8 strips. Break the lettuce up into bite-sized pieces and place in a large salad bowl along with the hot dog strips, the apple, dill pickle and the sliced ripe olives.

Whip the mayonnaise, sour cream and lemon juice together until light and fluffy. Add to the salad greens and the hot dogs. Toss all lightly and serve. Serves 6.

Variations:

Use French dressing instead of mayonnaise for a nipper flavor.

Garnish with 4 hard-boiled, sliced eggs for added flavor. Add 1 tablespoon drained capers for a flavor variation.

Add ¾ cup American cheese cut in ¼-inch cubes for flavor variation.

Add ¾ cup commercial croutons at the last minute for crunchiness.

REFRIGERATOR HOT DOG AND POTATO SALAD

- 12 medium-sized salad potatoes
- 12 hot dogs
- 2 tablespoons vinegar
- 1 tablespoon water
- ¼ teaspoon celery seed
- 1 tablespoon onion juice
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ cup mayonnaise
- 6 lettuce cups

Cook the unpeeled salad potatoes in slightly salted water until they are tender enough to be pierced with a fork. Drain and peel. Slice the potatoes while still hot into ¼-inch slices. Slice the hot dogs into ¼-inch slices and toss lightly with the potato slices.

Mix the vinegar, water, celery seed, onion juice, salt and pepper together. Drizzle this mixture over the potatoes and hot dogs. Turn the mixture over several times so that the flavors are evenly distributed. When cooled to room temperature, cover tightly and place in the refrigerator for at least 2 hours to chill thoroughly.

Before serving add the mayonnaise and mix well. Serve in lettuce cups. Garnish with sprigs of parsley or strips of pimiento for added color. Serves 6.

HOT DOG APPLE SALAD

- 2 cups elbow macaroni, cooked according to package directions
- 6 hot dogs
- 4 medium-sized McIntosh Apples
- 2 tablespoons lemon juice
- 4 stalks pascal celery
- 1 tablespoon onion, finely chopped
- 1 teaspoon celery seed
- ¼ cup parsley, finely chopped
- 1 cup dairy sour cream
- ½ teaspoon salt
- 1 teaspoon prepared mustard
- 6 lettuce cups

Drain the macaroni and set aside. Cut the hot dogs up into ¼-inch cubes. Add to the macaroni and mix well.

Peel and core the apples. Cut up into ½-inch cubes. Drench with lemon juice and set aside for 5 minutes; then add to the macaroni mixture. Cut the celery diagonally into 1/16-inch slices. Add to the macaroni mixture. Add the chopped onion, celery seed and the parsley. Mix all well.

In a separate bowl, mix the sour cream, salt and mustard until well blended. Pour this mixture over the hot dog-macaroni mixture. Turn the mixture over several times until all is well mixed and evenly flavored. Chill in the refrigerator for at least 2 hours. Serve in lettuce cups. Serves 6.

WILTED LETTUCE MADE WITH HOT DOGS

- 1 pound leaf lettuce (this is usually sold in fan-like bunches, but have it weighed so that you have approximately 1 pound)
- 1 cup celery, diagonally sliced $\frac{1}{8}$ inch thick
- $\frac{1}{2}$ cup onion, finely chopped
- 1 cup white radishes, thinly sliced (white is preferred, but you can use red)
- 3 tablespoons butter
- 2 tablespoons granulated sugar
- $\frac{1}{4}$ cup cider vinegar
- $\frac{1}{4}$ cup water
- 1 tablespoon cornstarch
- 6 strips bacon, cut in $\frac{1}{2}$ -inch pieces
- 4 hot dogs, cut in $\frac{1}{2}$ -inch cubes
- 4 medium-sized potatoes, peeled and boiled until tender
- 4 hard-boiled eggs, peeled and sliced
- 4 additional hot dogs, cut in half lengthwise

Wash the lettuce and dry it well. Using a shears, snip the lettuce up into 1-inch strips. Toss together lightly with the onion, celery, and radishes.

Melt the butter in a saucepan. Stir in the vinegar and sugar. Mix the water with the cornstarch and add to the vinegar mixture. Cook over low heat until it is thickened and transparent.

Saute the bacon until it is crisp and golden; pour off half of the fat and discard. Add the hot dog cubes and saute until slightly browned. Add the vinegar mixture to the hot dog-bacon mixture; cook over low heat for a few seconds.

Drain the potatoes and break them up with a fork. They should not be mashed, but left in uneven lumps. Add the potato pieces to the lettuce, and then pour the hot vinegar-bacon-hot dog mixture over the lettuce and potatoes. Mix well; turn the entire salad over in the bowl several times so that the flavors are well blended.

Place mixture in a salad bowl. Decorate the top with the slices of egg. Place the hot dog halves around the outside edge. Serves 6.

Chapter IV

HOT DOG CASSEROLES

IF YOU HAVE casserole fans in your family, try making them with hot dogs. Due to their total meat content and delicate flavor, hot dogs in casseroles are wonderful.

Hot dog casseroles can be frozen with great success. Make two casseroles at the same time. Serve one and freeze the other for a future meal. This will save you precious time and money.

If you have hit the doldrums when it comes to making casseroles, try some of the delicious recipes in this chapter. If you have casserole recipes that contain meat, try substituting hot dogs the next time you make them, and you will be pleasantly surprised.

Protein packed hot dogs enhance the flavors of casseroles like nothing else!

HOT DOG CHILI PIE

- 8 hot dogs, diced in $\frac{1}{2}$ -inch cubes
- 1 cup taco-type corn chips, coarsely crushed
- 1 cup garlic-flavored potato chips, coarsely crushed
- 1 #300 can barbecue-style beans ($1\frac{3}{4}$ cups)
- 1 $10\frac{1}{4}$ -ounce can chili con carne with kidney beans
- $\frac{1}{2}$ cup warm water
- $\frac{3}{4}$ cup onion, diced in $\frac{1}{4}$ -inch cubes
- $\frac{3}{4}$ cup mild Cheddar cheese, diced in $\frac{1}{4}$ -inch cubes

Mix the hot dogs, corn chips and potato chips by tossing together lightly. Add the barbecue beans, the chili con carne, the warm water and the diced onion. Again, mix all the ingredients lightly.

Place in a $1\frac{1}{2}$ -quart buttered casserole. Press the mixture down lightly. Place in a 350° F. oven for 15 minutes.

Sprinkle the cubed cheese over the top and return to the oven for an additional 8 minutes or until the cheese has melted. Serve at once. Serves 6.

DOG AND YAM CASSEROLE

- 6 hot dogs
- ½ cup crunchy-style peanut butter
- ½ cup chopped Virginia-style peanuts
- 1 1½-pound can yams packed in syrup, drained
- ½ cup currant jelly
- 2 tablespoons water

Split the hot dogs lengthwise and spread the insides with the peanut butter. Arrange them over the bottom of a buttered baking dish. Sprinkle the chopped peanuts over the wieners.

Cut the yams in half; arrange the halves over the top of the hot dogs.

Mix the currant jelly and water together and pour a portion of the mixture over each of the yam halves. Place in a 375° F. oven for 25 minutes. Serves 6.

LAZY BONES CASSEROLE WITH HOT DOGS

- 6 medium-sized potatoes, scrubbed but not peeled
- 4 medium-sized onions, peeled
- 10 hot dogs
- 1 #300 can kidney beans, drained
- 3 strips of very lean bacon, diced in ¼-inch cubes
- 1 can condensed tomato soup
- 1 beef bouillon cube dissolved in ½ cup boiling water

Slice the unpeeled potatoes into uniform ¼-inch slices. Slice the onions into ¼-inch slices. Slice the hot dogs into ¼-inch circles.

In a lightly buttered 1½-quart casserole, place a layer of half of the sliced potatoes, a layer of half of the onions. Cover the surface with the hot dog slices. Layer the kidney beans over the hot dogs. Sprinkle half of the bacon cubes over the kidney beans and hot dogs. Repeat the layers, using up the remainder of the potatoes, kidney beans, hot dogs and bacon.

Mix the tomato soup with the boiling bouillon. Pour over the ingredients in the casserole. Cover and bake at 375° F. for 1 hour. Remove the cover and bake for an additional 30 minutes. Serve at once, piping hot. Serves 6.

HOT DOG AND CHEESE BAKE

- 4 slices enriched white bread, lightly buttered
- 8 hot dogs
- 1 8-ounce package Velveeta cheese spread
- 2 eggs, slightly beaten
- 3 cups milk
- ½ teaspoon salt
- ¼ teaspoon pepper

Stack the buttered bread and then cut up into 1-inch squares. Cut the hot dogs into ¼-inch thick circles.

Place ¼ of the buttered bread squares and ¼ of the hot dog circles in the bottom of a buttered casserole. Slice the cheese and place ¼ of the slices over the hot dogs and the bread. Repeat, ending with a layer of cheese and hot dogs as the top.

Add the beaten eggs to the milk. Add the salt and pepper and mix well. Pour this mixture over the bread, cheese and hot dogs. Bake, uncovered, in a 350° F. oven for 1 hour. Serve piping hot. Serves 6.

HOT DOGS AND POTATOES IN ONE DISH

- 5 cups raw potatoes, sliced ¼ inch thick
- 10 hot dogs, sliced in ¼-inch circles
- 2 tablespoons melted butter
- ¾ cup onion, diced in ¼-inch cubes
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 cups warm milk
- 1 cup shredded mild Cheddar cheese
- 8 slices of bacon, fried crisp and crumbled

Place a layer of half of the sliced potatoes and half of the hot dog circles over the bottom of a 2-quart casserole. Drizzle with half the butter and sprinkle on half the onions. Season with half the salt and pepper. Repeat again, using the remainder of the ingredients.

Pour the warm milk over the top of the casserole and bake in a 350° F. oven for 1 hour or until you can pierce the potatoes easily with a fork. Just before serving, sprinkle the cheese and crumbled bacon over the top and place under the broiler for 3 minutes or until the cheese has melted. Serves 6.

HOT DOG, CHEESE, OLIVE AND RICE BAKE

- 2 cups milk
- 1½ cups grated Cheddar cheese
- 2 eggs, slightly beaten
- 2 cups fluffy cooked rice
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ cup parsley, finely chopped
- 1 cup pimiento-stuffed green olives, sliced ½ inch thick
- 12 hot dogs, halved lengthwise
- ½ cup buttered bread crumbs

Heat the milk in the top of a double boiler to just below the scalding point. Gradually add the grated cheese, stirring after each addition. Continue to cook until all of the cheese has melted. Stir three tablespoons of the hot mixture into the beaten eggs, and then add the beaten eggs to the cheese sauce. Mix well and continue to cook for a few minutes longer until thickened. Add the salt, pepper and parsley. Add the cooked rice, mix well and remove from heat.

Place 8 pieces of the sliced hot dogs, cut side down, over the bottom of a buttered 9x5x3-inch loaf pan or oblong baking dish. Place ⅓ of the olives over the hot dogs. Pour ⅓ of the cheese and rice mixture over the hot dogs and olives. Follow this with another layer of 8 hot dog pieces, olives and ⅓ of the rice and cheese mix. Repeat with the remainder of the hot dogs and olives, ending with the rice and cheese mixture as the last layer. Sprinkle the top with the buttered bread crumbs.

Bake in a 325° F. oven for 30 minutes or until the crumbs are a golden brown and the loaf is firm. Allow to cool for 5 minutes and then loosen the sides of the loaf with a sharp knife and turn out on a heated platter. Slice in 1½-inch thick slices. Garnish with additional sprigs of parsley for color. Serves 6.

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POTATO SALAD CASSEROLE

- 4 cups cooked potatoes, peeled and diced in ½-inch cubes
- 2 tablespoons butter
- ½ cup onion, finely chopped
- ½ cup green pepper, finely chopped
- ½ cup water
- ¼ cup vinegar
- 1 tablespoon granulated sugar
- 2 teaspoons flour
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons pimiento, finely diced
- ½ teaspoon celery seed
- 6 hot dogs, cut in half crosswise
- 6 10-inch strips lean bacon, cut in half crosswise
- 2 tablespoons parsley, finely chopped

Place the diced potatoes in a 2-quart buttered casserole.

Melt the butter in a small skillet and add the chopped onion and the green pepper. Saute over very low heat until the onion is transparent.

Place the water, vinegar, sugar, flour, salt, pepper, pimiento and celery seed in a bowl and mix well. Add to the onion and green pepper; continue to cook over low heat until the mixture has thickened and become somewhat transparent. Pour over the diced potatoes in the casserole.

Wrap each half of a hot dog in one of the half strips of bacon and fasten in place with a toothpick. Place the hot dog halves like the spokes of a wheel over the potato mixture. Place in a 375° F. oven for 20 minutes or until the bacon has become crisp and golden. Turn the hot dogs over once during the baking time to crisp the bacon evenly on both sides. Serves 6.



Kids Love 'em
Superior's Lunch Meats

Chapter V

HOT DOG MAIN DISHES

MEAT HAS ALWAYS been the most costly item of a meal. Perhaps that's why restaurants always price their meals by the type of meat cut they are serving.

Steaks, chops and roasts are costly no matter what the tide of the economic times is. Hot dogs, made of pure, lean meat contain the same proteins as steaks, chops and roasts. Isn't it good economy to substitute the economical, tasty hot dog for these more expensive cuts?

If you want good, nourishing meals for your family, plan them around hot dog main dishes. Hot dogs offer you triple savings.

First of all, they take less cooking time than any other meat on the market because they have been completely cooked before you buy them.

Secondly, hot dogs are loaded with pure economy when you compare their price to the other cuts of meat on your butcher's counter.

Thirdly, there is not a speck of waste to a hot dog. You are getting all meat—no bones, no thick fat, no inedible gristle. You are purchasing pure, waste-free meat for your precious food dollar. Hot dogs are great—especially when they form the main dish of your family's meal.

HOT DOG LOAF #1

8 ounces medium egg noodles, cooked until tender according to package directions
3 eggs, slightly beaten
½ cup milk
½ teaspoon salt
½ teaspoon Accent
1½ cups grated mild American cheese
¼ cup parsley, finely chopped
8 hot dogs

Mix the cooked noodles, eggs, milk, salt, Accent, grated cheese and parsley together well.

In a greased loaf pan, place one third of the mixture evenly over the bottom. Place 4 of the hot dogs the long way over the noodles. Place another third of the noodles over the hot dogs. Place the remaining 4 hot dogs lengthwise on top of this addition of noodles. The hot dogs should be placed so that when you slice the loaf, you will have circles of hot dog interspersed with noodles in each slice. Top with the remaining third of the noodles. Press the mixture down in the pan well so that there are no air pockets.

Bake in a 350° F. oven for 1 hour. Remove from the oven and allow to cool for 8 to 10 minutes, to set before slicing. Loosen from the loaf tin with a sharp knife and invert on platter. Slice in 2-inch thick slices with a very sharp knife. Serves 6.

HOT DOG LOAF #2

12 hot dogs
1 cup grated sharp Cheddar cheese
1 egg, beaten until lemon yellow
1 cup milk
1 teaspoon Worcestershire sauce
¾ cup fine cracker crumbs
1 teaspoon baking powder
2 tablespoons minced parsley
1 10-ounce package peas frozen in cream sauce

Chop the hot dogs until they are the consistency of coarse corn meal. Mix the chopped hot dogs and grated Cheddar together thoroughly. Add the beaten egg to the milk along with the Worcestershire sauce; mix well and then add to the hot dogs and cheese. Mix the finely crushed cracker crumbs and baking powder together; add to the hot dog mixture along with the parsley and stir well.

Place in a lightly buttered loaf pan. Bake in a 350° F. oven for 1 hour. Turn out on a heated platter.

Cook the peas as directed on the package. Cut the hot dog loaf into generous slices and pour the creamed peas over the top. Serves 6.

SPAGHETTI HOT DOG DINNER

- 6 slices bacon, diced in 1/2-inch pieces
- 8 hot dogs, diced in 1/4-inch cubes
- 3/4 cup onion, diced in 1/4-inch cubes
- 1/4 cup green pepper, diced in 1/4-inch cubes
- 1 #2 can tomatoes
- 1 pound Velveeta cheese
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 4-ounce can mushroom stems and pieces, drained
- 8 ounces vermicelli spaghetti, cooked until tender according to package directions

Place the diced bacon in a large skillet and saute until it is a golden brown. Do not drain the bacon, for the drippings form part of the flavor of this dish. Add the cubed hot dogs to the bacon and saute until the edges begin to turn brown.

Add the onion, green pepper and tomatoes to the bacon and hot dogs. Bring to a boil and cook over moderate heat for 8 minutes or until the onion begins to become limp and transparent. Reduce the heat to simmer and add the Velveeta cheese, salt, pepper and mushroom stems and pieces.

Continue to cook over very low heat, stirring constantly, until the cheese has completely melted and is smoothly blended. Place the hot, cooked spaghetti in a deep serving dish and pour the cheese and hot dog mixture over the top. Serve at once. Serves 6 generously.

HOT DOGS AND BAKED BEANS DINNER

- 2 #303 cans baked beans in tomato sauce
- 1/2 teaspoon garlic salt
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup dairy sour cream
- 8 hot dogs, sliced in 1/2-inch circles
- 1/2 cup chopped parsley
- 1/4 cup chopped onion

Drain away most of the juice from the canned beans. Place the beans in a 2-quart buttered baking dish along with the garlic salt, salt, pepper and 1/2 cup of the sour cream. Stir in the hot dog pieces, parsley and chopped onion.

Bake, uncovered, in a 375° F. oven for 20 minutes or until the beans are bubbling in the center. Serve with a dab of the remaining sour cream on each portion. Serves 6.

HOT DOGS WITH CRUNCHY NOODLES

- 1 12-ounce package enriched broad egg noodles
- 1 teaspoon salt
- 1 tablespoon cooking oil
- 6 hot dogs, cut in 1/8-inch slices
- 1/2 cup butter
- 1 tablespoon dehydrated parsley flakes

Set aside approximately 1 cup of the dry egg noodles just as they come from the package.

Bring 3 quarts of water to a rolling boil; add the salt and the remainder of the noodles. Cook over moderate heat until the noodles are tender and can be cut when pressed against the side of the kettle with a spoon or fork. Add the cooking oil to the cooked noodles, mixing well. (The addition of the oil to the cooking noodles prevents them from sticking together after they are drained.) Drain the noodles through a collander. Return the hot noodles to the pan in which they were cooked. Add the hot dogs and mix well with a light hand. Cover and set aside.

Place the cup of egg noodles between two dish towels and crush fairly well with a rolling pin. Melt the butter in a skillet and add the crushed (uncooked) egg noodles. Saute the egg noodle pieces until they turn a rich brown. Stir constantly to avoid burning. Remove the skillet from the heat immediately.

Mix the cooked noodles and hot dog slices with the browned noodle pieces and their butter. Add the dried parsley flakes and mix again lightly. Serve at once. Serves 6.

Note: This is a very popular dish with youngsters, because they enjoy the crunchiness of the "toasted" noodle pieces.

SKILLET OF HOT DOGS, PINEAPPLE AND BEANS

- 8 hot dogs, cut into thirds
- ½ cup onion, coarsely chopped
- ¼ cup butter
- 2 1-pound cans pork and beans
- 1 #211 can (13½ ounces) pineapple chunks, drained
- 1 tablespoon Worcestershire sauce
- 1 teaspoon powdered mustard
- ¼ cup parsley, finely chopped

Place the hot dog pieces, onion and butter in a large heavy saucepan. Saute over low heat until the onion is glazed and transparent and the hot dogs begin to brown slightly.

Remove the pork pieces from the pork and beans and discard, as this added pork will make the dish too greasy. Add the beans to the onions and hot dogs; add the pineapple chunks and Worcestershire sauce. Sprinkle the powdered mustard over the surface. Mix all well, using a light touch so that the beans do not get mashed. Continue to cook over low heat for an additional 20 minutes or until all is heated through.

Remove from the heat and stir in the chopped parsley. Serve at once. Serves 6 generously.

HAWAIIAN BARBECUE WITH HOT DOGS

- 1 8-ounce can tomato sauce
- ¼ cup brown sugar, tightly packed
- ¼ cup cider vinegar
- 1 tablespoon minced onion
- 1 tablespoon celery seed
- 1 teaspoon powdered mustard
- 1 teaspoon chili powder
- 1 tablespoon Worcestershire sauce
- 12 hot dogs
- 1 14-ounce can pineapple spears, drained
- 1 #303 can Kadota figs, drained

In a 1-quart saucepan, mix the tomato sauce, brown sugar, cider vinegar, onion, celery seed, mustard, chili powder and Worcestershire sauce thoroughly. Place over moderate heat and bring to a rolling boil for 5 minutes. Stir frequently to prevent scorching.

Alternate the hot dogs with the pineapple spears in a lightly buttered shallow baking pan. Arrange the Kadota figs around the hot dogs and the pineapple spears. Pour the hot barbecue sauce over all.

Place in a 325° F. oven for 35 minutes. Turn the hot dogs and figs over several times during the baking period to distribute the flavors of the sauce. Serve piping hot with hot fluffy rice. Serves 6.

HOT DOGS WITH CHIVE POTATOES

- 12 to 15 small pink salad potatoes (approximately 2 pounds)
- 10 hot dogs, cut crosswise in 1-inch pieces
- ½ cup butter
- 3 tablespoons chives, finely chopped
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon peel
- ¼ teaspoon salt
- ½ teaspoon Accent
- ⅓ teaspoon black pepper

Wash and scrub the potatoes well. Place in salted water to cover and boil until they are tender enough to pierce with a fork. Remove from the heat, drain and peel.

Add the hot dog pieces to the peeled hot potatoes and set aside.

Melt the butter in a large skillet; add the chopped chives, lemon juice and lemon peel. Stir well and then add the salt, Accent and black pepper. Place the hot dogs and the potatoes in the butter sauce and turn over lightly until all are coated with sauce.

Cook over very low heat for 10 minutes, turning gently from time to time. Serve at once, piping hot. Serves 6 generously.

Variations:

Substitute ¼ cup thinly-sliced scallions for the chives. Be sure to include a portion of the green.

If you cannot obtain small salad potatoes, use the larger variety and cut them into quarters after they are cooked and peeled.

HOT DOGS, CHEESE AND POTATOES

- 12 hot dogs, diced in ¼-inch cubes
- 2 cups mild American cheese, diced in ¼-inch cubes
- 1 3-ounce can pimientos, drained and diced in ¼-inch cubes
- 3 cups cooked potatoes, diced in ½-inch cubes
- ¼ cup melted butter or margarine
- ¼ cup all-purpose flour
- 2 cups milk
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons parsley, finely chopped

Place the diced hot dogs, cheese cubes, diced pimientos and diced potatoes in a large mixing bowl. Toss all together until uniformly mixed.

Melt the butter in the bottom of a 2-quart saucepan; stir in the flour and cook over low heat until bubbly. Add the milk. Stirring constantly, cook over low heat until the mixture has thickened. Add the salt, pepper and parsley to the sauce. Mix well.

Add the hot dog-potato mixture to the sauce and continue to cook over very low heat for 8 minutes or until warmed through, stirring frequently. Serve at once, piping hot. Serves 6.

Note: Do not be concerned if the cheese cubes do not melt thoroughly during the cooking time, for this is part of the deliciousness of this dish.

Superior's Frankies
The Keener Wiener



Chapter VI

HOT DOG SANDWICHES SUPREME

THAT SUCCULENT MORSEL, a hot dog in a soft bun with mustard and relish, is not to be looked down upon. However, there are many other ways to make a hot dog sandwich.

Since the hot dog is thoroughly cooked when purchased, it lends itself to chopping, grinding and slicing. Due to the hot dog's delicate flavor, it bends over backwards to get along with other good ingredients. Using hot dogs in sandwiches is a natural.

When you mention a hot dog sandwich, most people conjure up a vision of that wiener in a bun; that's only natural because this is how they were introduced to the U. S. A.

Down with mere wieners in a bun! Revolutionize your sandwich-making by introducing your family to some of the delicious combinations in this chapter.

HOT DOG CANOES

- 12 slices soft enriched white bread, crusts removed
- ½ cup melted butter
- 6 slices process American cheese 3x3x½ inch thick
- 2 tablespoons Dusseldorf-style mustard
- 12 hot dogs

Brush one side of each slice of bread with the melted butter. Cut the slices of cheese into 4 equal strips and place a strip on the unbuttered side of the bread. Brush the bread and cheese with the mustard. Place a hot dog on top of the cheese and bring up two opposite corners of the bread to meet on top of the hot dog. Fasten the bread in place with a toothpick.

Place on a cooky sheet in a 350° F. oven for 8 to 10 minutes or until the bread has toasted to a crisp brown on the outside. Serve at once, piping hot. Serves 6, allowing two hot dog canoes per person.

TACO HOT DOGS

- 12 hot dogs
- ¾ cup taco-type corn chips
- 2 cups grated American cheese
- 2 tablespoons grated onion
- 1 teaspoon Worcestershire sauce
- ½ cup mashed avocado pear
- 1 cup lettuce, finely shredded
- 12 hot dog buns

Cut the hot dogs open the long way, leaving a "hinge" at one side. Set aside. Crush the corn chips until they are very fine. Add ½ cup of the grated cheese. Reserve the rest. Add the grated onion, Worcestershire sauce and the avocado pear. Mix all very well. Stuff the center of each hot dog with the mixture.

Cut the hot dog buns open also leaving a "hinge" at one side. Place them, open side up, on a cooky sheet. Sprinkle each bun with a bit of the shredded lettuce. Place a filled hot dog on top of the lettuce in each bun and sprinkle a portion of the grated cheese over all.

Broil about 8 inches away from the heat until the cheese just begins to melt. Serve at once. Serves 6, allowing two per person.

HOT DOG POPS

- 12 hot dogs
- 1½ cups sifted flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 cup milk
- 1 egg, beaten until lemon yellow
- 1 tablespoon melted butter
- 12 wooden skewers such as the butcher uses for mock chicken legs
- Deep vegetable oil for frying

Sift the flour, baking powder and salt together twice. Mix the milk and egg together and stir into the flour until you have a smooth batter. Add the melted butter gradually and mix well.

Dry the hot dogs with paper toweling so that they contain absolutely no moisture. Stick a skewer into one end

of the hot dog so that it reaches about halfway up into the inside. Using the skewer as a handle, dip each hot dog into the batter, allowing the batter to come up about ½ inch on to the skewer. Drop the batter covered hot dogs into 350° F. vegetable oil and fry until the batter turns a golden brown.

Remove the hot dogs to paper toweling and allow to drain slightly. Serve piping hot. Serves 6, allowing 2 hot dogs per person.

Note: These batter covered hot dogs can be made in advance and reheated in the oven on a pan with a rack. These hot dogs are very popular for children's parties. If very tiny tots are involved, omit using skewers in the hot dogs, for they can prove dangerous. The hot dogs can be dipped and fried without the sticks.

GLAZED HOT DOGS

- 12 hot dogs
- 1 cup apple butter
- 1 teaspoon grated lemon rind
- 1 teaspoon grated orange rind
- 12 hot dog buns
- ½ cup melted butter
- ½ cup chopped walnut meats

Place the hot dogs side by side in a shallow baking dish.

Mix the apple butter thoroughly with the lemon and orange rind. Pour the apple butter over and around the hot dogs. Place in a 325° F. oven for 25 minutes or until the apple butter is bubbly. Turn the hot dogs over once during this baking time.

Split the hot dog buns open just half way through. Place the buns, open side up, on a broiler rack. Brush the interior of each bun with melted butter; sprinkle the interior of the buns with a portion of the nut meats. Broil about 6 inches away from the heat for 5 minutes or until lightly toasted. Serve the glazed hot dogs in the toasted buns. Spoon a little of the apple butter left in the pan over each hot dog. Serves 6, allowing two per person.

OVERNIGHT HOT DOG SANDWICHES

Here is a dish that your family will not tire of. It takes a little time, for it has to marinate in the refrigerator overnight or at least 8 hours. However, the reward in unique flavors is well worth it.

- 2 cups grated mild American cheese
- 8 hot dogs, finely chopped
- 1 3-ounce package cream cheese, at room temperature
- 18 slices square sandwich-style enriched white bread, crusts removed
- 4 eggs, beaten until lemon yellow
- 2½ cups milk
- ½ teaspoon salt
- ½ teaspoon pepper

Sandwich topping:

- 1 tablespoon butter
- ½ cup chopped onion
- 1 10-ounce can cream of mushroom soup
- 1 cup half-and-half cream
- 3 hard-boiled eggs, peeled and coarsely chopped
- 1 tablespoon parsley, finely chopped

Mix the grated American cheese, chopped hot dogs and the cream cheese together until it is of spreading consistency.

Spread this mixture on one side of twelve of the pieces of bread. The remaining six are reserved for the top. Place six of the spread slices, spread side up, on the bottom of a suitable baking dish. Follow this by placing the remaining six slices of spread bread on top, again with the spread side up. Top with the remaining six slices of unspread bread. You will end up with a three-layer sandwich. Press down on each sandwich slightly so that the layers are firmly adhered.

Mix the eggs, milk, salt and pepper together well. Pour this over the three-layer sandwiches. Cover with aluminum foil and place in the refrigerator overnight.

The following day, remove the foil cover and place in a 325° F. oven for 45 minutes or until firm and just slightly browned.

For the topping, melt the butter in a saucepan; add the

onion and saute until it is slightly transparent. Add the mushroom soup and cream and stir well. Continue to cook over low heat for 5 minutes or until warmed through. Add the chopped eggs and the parsley; cook for 3 minutes longer. Stir from time to time to prevent sticking.

Using a broad spatula, remove each sandwich from the baking dish to individual serving dishes. Top each baked sandwich with generous spoonfuls of the sauce. Serve piping hot. Serves 6.

HOT DOG SLOPPY JOES

- 8 hot dogs
- ½ cup onion, finely chopped
- 2 tablespoons butter
- 1 cup celery, finely chopped
- 2 8-ounce cans tomato sauce
- 2 tablespoons cornstarch
- ½ cup chili sauce
- ½ teaspoon salt
- ¼ teaspoon pepper
- 8 hamburger buns

Slice the hot dogs up into ½-inch circles. Set aside. Place the butter in a large skillet and add the onion. Saute until the onion is transparent; add the celery and continue to cook until the largest pieces of celery are tender and soft.

Stir the cornstarch into the tomato sauce until it is completely dissolved. Add to the onion and celery mixture. Stir in the chili sauce, salt, pepper and hot dog pieces.

Cook over very low heat for 25 minutes or until thickened. Stir frequently to prevent sticking.

Serve by placing large spoonfuls between heated hamburger buns. Serves 8.

you'll like to waken to
Superior's Bacon



Chapter VII

HOT DOGS AND VEGETABLES

HOT DOGS and vegetables go together like ham and eggs. In this day of frozen vegetables, beautifully canned vegetables and fresh crisp produce, the average homemaker has a choice that would have made her grandmother's head whirl.

Our daily diets and our tables probably boast more good vegetables than granny's did even on Thanksgiving day. If you want to send your vegetable platter from the "no-thank-you" class to the "may-I-have-seconds?" class, try cooking them with hot dogs.

Because hot dogs are delicately spiced, they boost vegetable flavors but still firmly retain their own identity. Vitamins, minerals and protein all in one dish is what you will offer your family when you combine vegetables with hot dogs. If you have never joined a hot dog with a vegetable, start today—you will please your family if you do.

HOT DOG SUCCOTASH

- 8 hot dogs
- 1 #2 can lima beans, drained
- 1 #2 can creamed corn
- 4 tablespoons butter
- ½ cup half-and-half cream
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 tablespoon dehydrated parsley

Cut the hot dogs into 1-inch lengths. Place in the top of the double boiler. Add the drained lima beans, creamed corn, butter, cream, salt, pepper and parsley.

Mix all thoroughly, cover, and cook over slowly boiling water for 20 minutes. Serve piping hot. Serves 6.

HOT DOGS AND GREEN BEANS

- 2 pounds green beans
- 6 slices lean bacon
- 6 hot dogs
- ¼ cup onion, finely chopped
- 1 tablespoon vinegar

Wash and remove the stems and ends from the green beans. Cut each bean in half or in quarters diagonally, depending upon their size. Cover with cold water and cook over moderate heat until the beans are tender but not mushy. Drain and set aside in the kettle in which they were cooked.

Dice the bacon in ¼-inch cubes and place in a skillet over moderate heat. Saute the bacon until it just begins to get crisp and golden. Dice the hot dogs in ½-inch cubes and add them to the bacon. Saute until the hot dog pieces just begin to brown.

Remove from the heat and stir in the onion and the vinegar. Pour this mixture over the beans and mix well. Return to the heat for 5 minutes or until the beans are piping hot. Serves 6.

ZUCCHINI AND HOT DOG SAUTE

- 6 hot dogs, sliced in ⅛-inch thick circles
- 2 pounds small zucchini, about 1-inch in diameter
- ⅓ cup olive oil
- 2 tablespoons parsley, finely chopped
- 1 clove garlic, finely chopped
- ¼ teaspoon oregano
- ½ teaspoon salt
- ¼ teaspoon black pepper

Wash the zucchini thoroughly and remove the stem ends. Slice, without peeling, into ⅛-inch thick slices. Place the olive oil in a large skillet over moderate heat. When hot, add the zucchini and hot dog circles. Saute over moderate heat until the zucchini has browned, turning frequently.

Reduce the heat to simmer and add the parsley, garlic, oregano, salt and pepper. Stir lightly to distribute the flavors. Simmer for 5 minutes longer. Serves 6.

HOT DOGS AND CABBAGE WITH SOUR CREAM DRESSING

- 6 cups cabbage, coarsely shredded
- 8 hot dogs
- 1 tablespoon all-purpose flour
- ¼ teaspoon powdered mustard
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 2 eggs, beaten until lemon yellow
- ½ cup dairy sour cream
- 3 tablespoons cider vinegar
- 2 drops Tabasco

Place the shredded cabbage in a suitable saucepan with water to cover over moderate heat. Bring to a rolling boil and cook for 5 minutes or until the thick portions of the cabbage can barely be pierced with a fork. The cabbage should remain fairly crisp.

Slice the hot dogs lengthwise into quarters and then slice them in half crosswise, ending up with 8 strips each. Drop the hot dog pieces into the boiling cabbage and turn several times so that all of the hot dog pieces become heated through. Remove from the heat and set aside.

Mix the flour, mustard, salt and pepper together in the top of a double boiler. Add the eggs, sour cream, vinegar and Tabasco and mix well. Cook over slowly boiling water until thickened. Stir constantly to keep the mixture smooth and creamy.

Drain the hot dogs and the cabbage well. Place in a heated serving dish and pour the thickened dressing over all. Serves 6.

HOT DOG AND SPINACH BAKE

- 10 hot dogs
- 2 10-ounce packages of frozen chopped spinach, cooked according to package directions and drained
- 1½ cups grated American cheese
- 1 teaspoon garlic salt
- 2 tablespoons dehydrated onion
- ¾ cup instant rice, just as it comes from the package
- 2 eggs, beaten until lemon yellow
- 2 cups milk

Cut the hot dogs into ½-inch thick circles and place over the bottom of a buttered 10x8x2-inch deep baking dish.

Place the drained, cooked, chopped spinach into a large mixing bowl. Add the cheese, garlic salt, onion and rice. Mix all well. Add the beaten eggs to the milk and mix well. Add the eggs and milk to the spinach and rice mixture. Mix thoroughly and pour over the sliced hot dogs.

Place in a 325° F. oven for 40 minutes or until the center is firm to the touch. Serve by scooping up a portion of the hot dogs at the bottom and inverting over the rice and spinach custard. Serves 6.

GREEN AND YELLOW BEAN AND HOT DOG MEDLEY

- 1 #2 can green beans, undrained
- 1 #2 can yellow wax beans, undrained
- 8 hot dogs
- ¾ teaspoon powdered mustard
- 1 teaspoon flour
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 2 egg yolks, beaten until lemon yellow
- 1 tablespoon butter or margarine
- 1 cup scalded milk
- 2 tablespoons fresh lemon juice

Place both cans of beans and their liquid in a 1½-quart saucepan over moderate heat. Cut the hot dogs into quarters the long way and then cut them in half crosswise. After the beans have reached the boiling point, turn off the heat and add the hot dog strips. Set aside while preparing the sauce.

In a 1-quart saucepan, mix the mustard, flour, salt and pepper together. Add the beaten egg yolks and blend until smooth. Gradually add the scalded milk; add the butter and mix well. Place over very low heat and cook, stirring constantly, until the mixture has thickened. Rapidly stir in the lemon juice. Turn off the heat.

Drain the bean and hot dog mixture and place on a heated serving dish. Pour the sauce over all. Serve at once. Serves 6.

Chapter VIII

HOT DOGS IN DOUGH

BECAUSE OF the subtle spices and naturally good flavor of hot dogs, they lend themselves well to being combined with doughs and baking.

On today's grocery shelves there are so many convenience doughs for breads and biscuits that the young homemaker hardly needs knowledge beyond having a degree in carton-opening. Convenience foods are wonderful and, for the most part, foolproof. However, if you want some delightful thrills and flavors, try combining your own basic ingredients for biscuits and breads. After you have accomplished this minor feat, try adding hot dogs!

In this chapter you will find deliciously garbed hot dogs both in doughs which are made from scratch and from convenient packages.

Combining meat and bread doughs is about as old as the art of cooking itself. One finds meat and dough combined in the recipes of those countries where meat is at a premium both supply and price-wise. You will find that when hot dogs are united with dough, they turn into wonderful budget stretchers and even greater flavor abettors.

HOT DOGS IN POTATO BISCUITS

- 3 cups hot mashed potatoes
- 3 eggs, separated
- 3 tablespoons melted butter
- 3 tablespoons grated Cheddar cheese
- 2 tablespoons parsley, finely chopped
- ½ teaspoon salt
- ¼ teaspoon pepper
- 3 tablespoons flour
- ¼ cup dairy sour cream
- 6 hot dogs, cut in half crosswise

Beat the egg yolks until they are lemon yellow. Add three tablespoons of the hot potato mixture to the yolks; mix well and then add the remainder of the yolks to the potatoes. Beat well; add the melted butter, cheese, parsley, salt, pepper and flour. Add the sour cream and beat the mixture for 1 minute.

Beat the egg whites until they are stiff and stand in peaks. Fold the egg whites into the potato mixture. Mound the potato mixture into 12 muffin tins which have been lightly buttered. Insert one hot-dog half, cut side down, into the center of each muffin and then mound up the muffin mixture around the hot dogs.

Place in a 350° F. oven for 20 minutes or until the surface of the muffins turn a rich golden brown. Serve at once, piping hot. Serves 6, allowing two potato biscuits per person.

HOT DOGS IN HERB BISCUITS

- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon poppy seed
- ½ teaspoon thyme
- ½ cup butter or margarine
- ¾ cup ice cold milk
- 6 hot dogs

Sift the flour, baking powder and salt together twice. Place in a mixing bowl along with the poppy seed and thyme. Add the butter and cut with a pastry blender until the consistency of corn meal. Stir in the ice cold milk and mix until you have a soft dough.

Place the dough on a floured board or pastry cloth and pat until about ½ inch thick. Using a floured doughnut cutter, cut into 12 doughnut-like circles.

Cut the hot dogs in half and place half a hot dog over the center of each circle. Bring up each side of the circle and pinch together, leaving the hot dog sticking out at each end. Place on a lightly buttered cooky tin and bake at 375° F. for 10 minutes or until the dough is a golden brown. Serves 6, allowing 2 per person.

PEEKING DOGS

- 1 cup milk
- 1 envelope dry, granulated yeast
- ¼ cup lukewarm water
- ¼ cup sugar
- ¼ cup shortening
- 1 teaspoon salt
- 4 cups sifted flour
- 2 eggs, beaten until lemon yellow
- 12 hot dogs
- 3 tablespoons butter
- 2 tablespoons poppy seed

Scald the milk in the top of a double boiler over rapidly boiling water. Remove from the heat and allow to cool. Dissolve the yeast in the ¼ cup of lukewarm water. Set aside.

Place the sugar, shortening and salt in a large mixing bowl; mix slightly and then pour the scalded milk over all. Stir until the shortening has melted. When cooled to lukewarm, add 1 cup of the sifted flour gradually. Beat until smooth. Add the softened yeast. Mix well. Gradually add half of the remaining flour and beat until smooth. Add the two well beaten eggs and mix again. Beat in enough of the remaining flour to make a soft dough. Place the dough on a well-floured board and allow it to stand in a warm place, away from drafts, for 10 minutes.

Knead the dough until it is elastic. Form the dough into a ball, and place in a greased mixing bowl. Turn the dough over so that the top is greased and shiny from being in the greased bowl. Cover, and set in a warm place for about ½ hour or until double in size. Knead again, and let rise once more until doubled in size. Knead again, and place on a lightly floured board.

Roll the dough out into a rectangle about ½ inch thick. Cut into strips ½ x ½ x 6 inches long.

Starting at one end of a hot dog, wrap the dough around the hot dog barber pole fashion. Wrap each hot dog to within ½ inch of the other end, allowing one end of the hot dog to peek out. Pinch the end piece to the rest of the dough to seal in place. Place the dough-wrapped hot dogs on a lightly buttered baking sheet. Brush with melted butter

and sprinkle with poppy seed. Cover and allow the dough to rise again for 25 minutes longer.

Place in a 425° F. oven for 15 minutes or until the crust around the hot dog is a golden brown. These peeking dogs can be served either hot or cold. Makes 1 dozen.

HOT DOG PIZZA PIE

- 8 hot dogs, diced in ¼-inch cubes
- 1 cup onion, coarsely chopped, or, if you prefer, very thinly sliced
- 1 clove garlic, finely chopped
- 1 #1 can tomato sauce (2 cups)
- 1 teaspoon salt
- ¼ teaspoon seasoned pepper
- 1 teaspoon fennel seed
- 1 teaspoon oregano
- 1 package (1 ounce) dry yeast dissolved in ¾ cup lukewarm water
- 2½ cups prepared biscuit mix
- ½ cup all-purpose flour
- 1 pound Mozzarella cheese, sliced ⅛ inch thick
- ½ cup grated Parmesan cheese

Mix the chopped hot dogs, onion, garlic, tomato sauce, salt, pepper, fennel seed and oregano together. Place over moderate heat and bring to a rolling boil; turn the heat down and simmer for 5 minutes longer, stirring occasionally to prevent sticking. Remove from heat and set aside.

Mix the yeast dissolved in the ¾ cup lukewarm water with the prepared biscuit mix. Beat vigorously until smooth and free of lumps. Sprinkle a portion of the flour on a board or pastry cloth and knead the dough until it is smooth and glossy. Divide the dough into two parts. On a floured surface, roll each piece of dough into a 12- to 14-inch circle. Place the circle of dough on a cooky sheet and pinch and flute the edge so that the cheese and sauce cannot run out during baking.

Spread half of the hot dog and tomato mixture on each of the dough circles. Place the Mozzarella slices over the top of the sauce. Sprinkle the tops with the Parmesan cheese.

Bake in a 450° F. oven for 12 minutes or until the cheese is bubbly and the edges of the crust are a golden brown. Serve at once. Serves 6.

Chapter IX

GOURMET HOT DOGS

GOURMET COOKING usually brings to mind fabulous dishes like Polynesian chicken or a prime roast 7 ribs long.

When you mention hot dogs and the word gourmet in a single breath, people are inclined to look at you askance. Stare them down and hold your ground, for hot dogs can be made into some real gourmet dishes.

The flavor and spices in hot dogs lend themselves well to the festive touch and become loyal, agreeable companions to wine, brandy or fruits and vegetables often found on the gourmet's list.

HOT DOGS IN FRUITED BRANDY SAUCE

- 1 10-ounce can condensed bouillon
- 1 9-ounce can crushed pineapple
- 1/3 cup white raisins
- 2 tablespoons cornstarch
- 1/4 cup water
- 1/2 cup grape brandy
- 12 hot dogs

Place the bouillon, crushed pineapple, juice and all, and white raisins in a saucepan over moderate heat. Mix the cornstarch with the water. When the bouillon begins to bubble, add the cornstarch and cook until thickened and transparent, stirring constantly. Remove from heat and stir in the brandy.

Place the hot dogs in a lightly buttered shallow baking dish. Pour the sauce over the hot dogs. Place in a 375° F. oven for 8 minutes or until heated through. Serve at once, piping hot. Serves 6, allowing 2 hot dogs per person.

FESTIVE HOT DOG SOUFFLE

- 15 hot dogs
- 1/4 cup melted butter
- 1 clove garlic, sliced paper thin
- 1/4 cup all-purpose flour
- 1/2 cup milk
- 1 #303 can cream-style corn
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon Worcestershire sauce
- 2 cups grated mild Cheddar cheese
- 6 eggs, separated

Cut off a small portion of one end of each of the hot dogs so that they can be stood on end around the outside perimeter of a buttered 2-quart casserole. Set the hot dogs aside while you mix the soufflé.

Place the melted butter in a saucepan with the sliced garlic and cook over moderate heat until the garlic begins to brown. Using a slotted spoon, remove the pieces of garlic and discard. Add the flour to the melted butter and stir until it is smooth; slowly add the milk and, stirring constantly, continue to cook over low heat until smoothly blended and thickened. Add the corn, salt, pepper and Worcestershire sauce. Add the grated cheese and continue to cook over low heat, stirring constantly, until the cheese has melted. Remove from the heat and set aside to cool.

Beat the egg yolks until they are lemon colored. Add three tablespoons of the cheese mixture to the eggs and then add the eggs to the cheese mixture. Beat the egg whites until they stand in peaks. Gently fold the whites into the cheese mixture.

Pour the mixture into a 2-quart buttered casserole and stand each hot dog on the cut end around the outside perimeter of the casserole. Bake in a 350° F. oven for 45 minutes or until the center is firm. Serve at once, piping hot. Serves 6.

HOT DOGS IN WINE AND MUSTARD SAUCE

- 1 pound hot dogs
- 1 tablespoon cornstarch
- 1 tablespoon granulated sugar
- 1 teaspoon powdered mustard
- ½ teaspoon salt
- ½ teaspoon Accent
- 1 cup water
- 2 tablespoons butter or margarine
- ¼ cup cider vinegar
- ¼ cup Rhine wine or Sauterne
- 1 teaspoon grated horseradish
- 3 egg yolks, beaten until lemon yellow

Mix the cornstarch, sugar, mustard, salt and Accent together thoroughly. Place in the top of a double boiler along with the cup of water. Mix well, and then cook directly over the heat until slightly thickened, stirring constantly.

Now place the double boiler top over rapidly boiling water and add the butter, vinegar, Rhine wine and horseradish. Mix all thoroughly. Take 3 tablespoons of the mixture and stir into the beaten egg yolks; then add the egg yolks to the mustard mixture. Stir and mix well. Continue to cook over the boiling water until the mixture is thick and coats the spoon.

Place the hot dogs in the mustard sauce, reduce the heat under the boiling water, and cook for 15 minutes. If the hot dogs are not completely submerged in the sauce, turn them over several times during this cooking period.

Serve on warm hot dog buns with a portion of the sauce as a sandwich. These hot dogs are also delicious with potato salad. Serves 4, allowing 2 hot dogs per person.

HOT DOG OPEN FACERS

- 10 hot dogs, diced in ¼-inch pieces
- 1½ cups half-and-half cream
- 2 egg yolks, beaten until lemon yellow
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons sherry
- 1 tablespoon dehydrated parsley
- 6 English muffins, halved and toasted

Place the cream in the top of a double boiler and heat to the scalding point. Take two tablespoons of the hot cream and stir it into the beaten egg yolks; add the beaten yolks to the cream. Cook, stirring constantly, for 3 minutes or until thickened and the mixture coats the spoon.

Add the salt, pepper, sherry and parsley. Stir well and add the diced hot dogs. Cook for an additional 3 minutes or until the hot dogs are heated through.

Place two of the English muffin halves on a serving plate and top with a generous portion of the hot-dog mixture. Serve at once, piping hot. Serves 6, allowing two muffin halves for each person.

HOT DOG SHISH KABOBS

- 1 pound hot dogs
- 2 #1 cans pineapple chunks
- ¼ cup soy sauce
- ¼ cup olive oil
- ¼ cup Burgundy
- 12 slices ranch-style bacon, approximately 10 inches long
- 1 #1 can pitted ripe olives, drained
- 24 large, pimiento-stuffed green olives
- 1 #2 can small boiled onions

Cut each hot dog up into 4 pieces. Place in a mixing bowl with a tightly fitting cover. Drain the pineapple chunks and reserve the juice. Place the soy sauce and olive oil in a measuring cup and then add enough of the pineapple juice to bring it up to 1 cup. Mix with the Burgundy and pour over the hot dog pieces. Cover and set aside to marinate for at least 1 hour. Turn the hot dog pieces over from time to time so that all are evenly flavored by the marinade.

Cut the bacon strips into approximate thirds and wrap a piece of bacon around each pineapple wedge. String on a skewer following with a piece of hot dog a ripe olive, a stuffed olive, a boiled onion and so on until you have used up all of the ingredients.

Brush generously with the remaining hot dog marinade. Place on a broiler rack about 4 inches from the heat or on an outside grill. Broil or grill until the bacon is crisp and golden. Baste with the marinade frequently during this time. Serve piping hot. Serves 6 generously.

Chapter X

HOT DOGS AND THE OUTDOOR GRILL

COOKING over an outdoor grill has become as much a way of food preparation as cooking on a conventional stove. Summer brings spirals of flavor-laden smoke from almost every back yard or patio. There are as many styles of grills as there are models of automobiles. Whether you boast a resplendent chrome and enamel rig on wheels or just an old bucket with holes punched in it and a piece of screening, you can turn out delicious food with that all-important charcoal flavor.

Hot dogs and grilling have always been highly compatible. The two have been going together since the days of the "wiener roast," when each person roasted his own hot dog on a long sharp stick over a circle of stones filled with a glowing fire.

This chapter not only contains recipes for the outdoor grill, but some that can be prepared right in your own oven when outdoor cooking is impossible.

DILLY DOGS

- 8 hot dogs
- 18 2-inch diameter salad potatoes
- ½ cup melted butter
- ½ cup fresh dill, very finely chopped

Boil the potatoes in their jackets until they are just barely tender. Chill under cold running water and then peel.

Cut the hot dogs into thirds. Brush the hot dogs and the potatoes on all sides with the melted butter. Using four pieces of hot dogs and three potatoes per skewer, string them alternately; start and end with a piece of hot dog. Sprinkle them on all sides with the finely-chopped dill.

Place over the grill about 6 inches from the coals for about 5 minutes. Turn to grill evenly. Serve at once, piping hot. Serves 6.

DOGS GRILLED SUPREMELY

- 12 hot dogs
- 12 slices enriched white bread, lightly buttered
- 1 8-ounce can tomato sauce
- 2 cups grated mild Cheddar cheese
- 2 tablespoons grated onion
- ½ cup peanut oil
- ½ cup pimiento-stuffed olives, finely chopped
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 drop Tabasco

Slice the hot dogs in half lengthwise, and then cut them in half crosswise. Arrange the four pieces of hot dog on each piece of buttered bread.

Place the tomato sauce in a bowl along with the cheese, onion, oil, olives, salt, pepper and Tabasco. Mix all very well. Put a large spoonful of the mixture over the slices of hot dog. Flatten the mixture so that it covers the hot dogs but does not go over the sides of the bread. Place the slices of bread on a cooky sheet about 6 inches away from the broiler heat. Broil until the topping is melted and bubbly. Serve at once; serves 6, allowing two sandwiches per person.



Kids Love 'em
Superior's Lunch Meats

HOT DOG BARBECUE

- 12 hot dogs
- 1 cup catsup
- 1 cup water
- ¼ cup brown sugar, tightly packed
- ¼ cup cider vinegar
- ¼ cup Worcestershire sauce
- 1 tablespoon celery seed
- 1 teaspoon chili powder
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 2 drops Tabasco
- 12 hot dog buns
- ½ cup melted butter
- ½ teaspoon garlic powder

Gash each hot dog diagonally in four places. Set aside. Mix the catsup, water, brown sugar, cider vinegar and Worcestershire sauce in a saucepan and place over moderate heat until it reaches a rapid boil. Add the celery seed, chili powder, salt, pepper and Tabasco. Mix well and continue to cook over low heat for 15 minutes.

Brush each hot dog with the sauce and place on a grill about 6 to 8 inches away from the hot coals. Turn and brush the hot dogs with the sauce until they are a rich brown.

Mix the butter and the garlic powder together. Brush the inside of the hot dog buns with the mixture and lightly toast them over the grill. Place the barbecued hot dog in the garlic flavored bun. Add a drizzle of the basting sauce and serve. Serves 6, allowing 2 hot dogs per person.

HOT DOG AND KRAUT GRILL

- 1 cup sauerkraut, drained and rinsed
- ½ cup tart apple, peeled, cored and sliced
- ¼ teaspoon caraway seed
- 1 teaspoon brown sugar
- 12 hot dogs
- 12 strips bacon
- 12 hot dog buns

Place the rinsed sauerkraut and the apple pieces in a chopping bowl. Add the caraway seed; chop until the con-

sistency of coarse corn meal. Place in a saucepan over moderate heat and add the brown sugar. Stirring frequently, cook for 8 minutes.

Split each hot dog just halfway through lengthwise, leaving a "hinge" at the back. Fill the opening with a portion of the sauerkraut mixture. Starting at one end, wrap the bacon barber pole fashion, around the hot dog. Fasten the bacon in place with toothpicks.

Place the filled and wrapped hot dogs on the grill about 6-inches away from the heat. Grill, turning from time to time, until the bacon is crisp and golden. Place each in a warm hot dog bun and serve. Serves 6, allowing 2 per person.

HOT DOG BARBECUE IN THE OVEN

- 12 hot dogs, cut in half lengthwise
- 4 tablespoons bacon or ham fat
- ½ cup onion, diced in ¼-inch cubes
- 2 cloves garlic, finely chopped
- ½ cup warm water
- ¼ cup fresh lemon juice
- 1 teaspoon paprika
- 1 teaspoon prepared mustard
- ¼ teaspoon seasoned pepper
- ½ teaspoon salt
- ½ teaspoon Accent
- ½ teaspoon grated horseradish
- 1 tablespoon Worcestershire sauce
- ¾ cup catsup

Arrange the halves of the hot dogs, cut side down, over the bottom of a shallow baking dish.

Place the bacon fat in a saucepan over moderate heat; add the diced onion and saute until the onion is limp and transparent. Add the garlic and saute for a few minutes longer. Add the warm water, lemon juice, paprika and mustard. Bring to a boil and cook for 1 minute. Remove from the heat and then add the salt, pepper, Accent, horseradish and Worcestershire sauce. Stir in the catsup. Mix all very well and then pour over the hot dogs.

Cover the pan with aluminum foil and place in a 325° F. oven for 20 minutes. Serve piping hot. Serves 6.

GRILLED FRANKS ON A SKEWER

- 8 hot dogs
- 18 small boiled or canned potatoes
- 18 small canned onions
- ¾ cup chili sauce
- 2 drops Tabasco
- 2 tablespoons Worcestershire sauce
- ½ teaspoon garlic salt
- ¼ teaspoon black pepper

Cut the hot dogs into thirds (this will give you 24 pieces). Mix the chili sauce, Tabasco, Worcestershire sauce, garlic salt and black pepper together. Place the hot dog pieces in this mixture and allow them to marinate for at least 2 hours. Turn the pieces over so that the flavors are evenly distributed during the marinating time.

Alternate four pieces of the marinated hot dog with one each of a potato and onion on skewers, ending up with a piece of hot dog on the end. This will fill 6 skewers.

Place the skewers on the grill about 6 inches away from the heat. Brush the hot dogs, potatoes and onions from time to time with the remaining marinade. Grill until the potatoes just begin to brown. Serve at once, piping hot. Serves 6.

Superior's Frankies
The Keener Wiener



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