

**62 of the most delicious Hot Dog Recipes  
that you will find.**

**Try recipes that will sure to please your  
kids as well as some that are suited for  
the adult taste**

**Resell rights included!**



-- HOT DOG BITES

1 lb. hot dogs or cocktail weiners  
2/3 c. apple jelly  
1/3 c. prepared mustard

Heat jelly and mustard until well blended, stirring occasionally. Cut one pound of hot dogs in bite size pieces or use one pound of cocktail weiners and simmer in jelly-mustard mixture. Keep warm and serve with toothpicks.

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-- HOT DOG HORS D'OEUVRES

10 hot dogs per batch, cut diagonally

--SAUCE FOR 1 BATCH:--

3/4 c. brown sugar  
3/4 c. ketchup  
1 tsp. minced onion  
1 tsp. dry mustard  
1/4 c. whiskey, add after melting top  
Ingredients

Cook in crock pot for 2 hours before serving.

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-- 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.

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-- HOT DOG SURPRISES

6 franks, cubed  
1/2 c. cheese, cubed  
2 boiled eggs, cubed  
3 tbsp. chopped pickles  
3 tbsp. catsup  
1 tsp. mustard  
2 tbsp. salad oil  
1/4 tsp. salt  
1 pkg. hot dog buns

Mix all above ingredients. Fill hot dog buns and wrap in foil. Bake 20 minutes at 250 degrees. 3rd Grade

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-- HOT DOG JELLY HORS D'OEUVRE

2 lbs. hot dogs (weiners)  
2 lbs. bacon

--SYRUP:--

1 c. red jelly  
1 c. maple flavored syrup  
2 c. brown sugar

Cut each wiener in 4 pieces. Cut each strip of bacon in thirds and wrap around wiener pieces, holding each with a toothpick. Mix syrup ingredients and heat. Pour over weiners place in a shallow pan or baking dish. Bake at 225 to 250 degrees for 2 hours. May be served from crockpot to keep warm.

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-- HOT DOG ROLL-UPS

1 pack mini smokey links  
1 sm. tube crescent rolls

Cut dough to wrap around links. Bake at 400 degrees until brown. Serve with ketchup and mustard.

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-- MINIATURE HOT DOG TREATS

2 frankfurters  
1 (8 oz.) pkg. butterflake roll dough

Preheat oven to 380 degrees. Cut each frankfurter into 6 equal pieces. Separate dough into 12 equal pieces. Roll dough around frankfurter. Bake or broil 11 to 15 minutes or until golden brown. Makes 12.

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-- HOT DOG APPETIZER

3 lbs. hot dogs, cut in 4 pieces  
1/2 bottle (sm.) catsup  
1/2 c. whiskey  
1/2 c. brown sugar, packed

Combine all ingredients and heat in 350 degree oven for 1/2 hour

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-- HOT DOG BBQ HORS D'OEUVRES

1 pkg. hot dogs (cut in 3's)  
3/4 c. barbecue sauce  
2-3 tbsp. mustard  
5-10 dashes Tabasco sauce

Make an X on both sides of hot dogs. Fry hot dogs in non-stick pan until ends of hot dogs open. Pour sauce in and simmer. Serve with toothpicks.

-- HOT DOG TOASTIES

6 frankfurters  
6 slices bread  
Toothpicks  
Melted butter  
French mustard

Pour boiling water over franks. Let stand 8 minutes. Spread bread with butter and mustard. Place franks cornerwise on bread, fasten opposite corners together with toothpicks, brush with melted butter, broil until toast is golden brown. Serve with French fried onion rings.

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-- HOT DOG BOURBON HORS D'OEUVRE

1 lb. hot dogs cut into bite size  
pieces  
3/4 c. or more bourbon  
1/2 c. catsup  
1/2 c. brown sugar  
1 tbsp. grated onion  
1/2 tsp. oregano  
1/2 tsp. rosemary

Simmer all ingredients together for 1 hour. Serve hot in a chafing dish. Add more bourbon if it gets dry.

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-- SWEET AND SOUR HOT DOG BITES

1 c. packed brown sugar  
3 tbsp. flour  
2 tsp. dry mustard  
1 c. unsweetened pineapple juice  
1 sm. can pineapple chunks  
1/2 c. vinegar  
2 tsp. soy sauce  
1 pkg. hot dogs

Cut hot dogs diagonally. Fry in butter. In saucepan, combine above ingredients. Cook and stir until thick and bubbly. Serve hot with hot dogs added.

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-- HOT DOG APPETIZERS

2 lbs. hot dogs  
14 oz. catsup  
10 oz. grape jelly  
1/3 c. brown sugar

Cut hot dogs into 6 pieces each. Simmer catsup, jelly and sugar until jelly melts. Put hot dog pieces into sauce and simmer 15 minutes. Serve in a fondue dish with toothpicks.

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-- HOT DOG BAKED BEAN CASSEROLE

3 diced up hot dogs  
3 tbsp. brown sugar  
2 tbsp. mustard  
1 can baked beans  
5 tbsp. ketchup

Mix and heat to serve.

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-- HOT DOG BEAN APPLE SAUCE CASSEROLE

1 c. applesauce  
1/4 c. packed brown sugar  
1/4 c. ketchup  
1/2 tsp. hot mustard  
1 (21 oz.) can baked beans  
4 hot dogs, sliced 1/4 inch thick

Stir together in 2-quart baking dish. Bake at 350 degrees for 1 hour and 15 minutes.

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-- QUICK POTATO - HOT DOG - BEAN CASSEROLE

3-4 med. potatoes  
1 can cream of mushroom soup  
1 can green beans (or frozen)  
1 pkg. hot dogs, chunked  
4 strips bacon  
Chopped onion  
1/2 c. milk

Peel potatoes, cut into chunks and precook. In a large skillet, brown bacon and onion; drain. Add precooked potatoes, beans, hot dogs and soup to the bacon and onions. Add a half cup of milk and salt and pepper to taste. Simmer for 30 minutes.

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-- BAKED BEAN PROVOLONE AND HOT DOG CASSEROLE

1 pkg. of 10 hot dogs  
1 med. onion  
2 tbsp. margarine  
2 tsp. dry mustard  
1 1/2 tsp. allspice  
1/2 tsp. pepper  
2 1/2 c. baked beans  
1/2 c. catsup  
1/4 c. firmly packed brown sugar  
Provolone cheese

Preheat oven to 350 degrees. In skillet cook sliced hot dogs with chopped onion, margarine, dry mustard, allspice, and pepper. Mix well. Set aside. Pour baked beans into casserole dish, add catsup and brown sugar. Mix well. Layer hot dogs evenly over baked beans. Top with Provolone cheese. Bake for 30 minutes.

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-- HOT DOG WRAP-UPS WITH BREAD SLICES

1. Spread softened butter or margarine on one side of each slice of bread. Put buttered side down on a baking sheet. 2. Put slice of cheese on each bread slice. Put a hot dog diagonally across each slice of cheese. 3. Turn oven to 375 degrees. As it gets hot fold the 2 opposite corners of the bread over the hot dog. Push 2 wooden picks through the bread and into the hot dog to keep it folded. 4. Place in oven until toasted golden brown. This will take about 10 minutes. --INGREDIENTS:--

Butter or margarine, softened  
Bread slices  
American cheese or your choice  
Hot dogs

Enjoy!

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-- 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.

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-- HOT DOG CREAMY CASSEROLE

6 hot dogs, cooked  
9 oz. frozen peas, cooked  
Noodles or macaroni, cooked and  
drained

--CREAM SAUCE:--

2 tbsp. butter  
2 tbsp. flour  
1/4 tsp. salt  
1/8 tsp. pepper  
1 c. milk  
Dash Worcestershire sauce  
Cheese Whiz or sharp grated cheese

--TOPPING:--

1 1/2 c. bread crumbs  
1/2 stick butter

Cut hot dogs into bite size pieces. In a saucepan, melt butter. Add flour to make a roux. Slowly add milk stirring constantly. Add salt, pepper and Worcestershire sauce. Heat until thick. Add cheese to taste. Blend hot dogs, peas, noodles with cream sauce. Pour in buttered baking dish. Top with buttered bread crumbs. Bake at 325 degrees for 30 minutes.

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-- 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.

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-- HOT DIGGITY DOG CASSEROLE

1/2 c. noodles  
2 hot dogs, cut diagonally  
1 tsp. mayonnaise  
1 green onion  
1 tsp. mustard

Cook hot dogs with the noodles according to package directions. Drain, add onion, mustard and mayonnaise. Mix well.

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-- CHEESY HOT DOG CASSEROLE

1/2 lb. wieners, sliced  
1 (11 oz.) can condensed Cheddar  
cheese soup  
1 (7 oz.) can whole kernel corn,  
drained  
2 tbsp. finely chopped onion

--TOPPING:--

1 c. water  
2 tbsp. marg. or butter  
1 1/2 c. mashed potato flakes  
1/2 c. milk  
1 egg slightly beaten  
2 oz. (1/2 c.) shredded Cheddar cheese  
Paprika

Heat oven to 350 degrees. In large bowl, combine wieners, soup, corn and onion; mix well. Spoon into ungreased 1 1/2 quart casserole; set aside. In medium saucepan, bring water and margarine to a boil. Remove from heat. Stir in potato flakes and mix. Add eggs; blend well. Spoon and spread over wiener mixture. Bake at 350 degrees for 35 to 45 minutes or until thoroughly heated. Sprinkle with cheese and paprika. Bake an additional 3 minutes or until cheese is melted. 6 (1 1/4 cup) servings.

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-- HOT DOG CREAM CORN CASSEROLE

8 to 10 med. potatoes  
2 cans cream style corn  
1 pkg. hot dogs

Peel and slice potatoes. Cut hot dogs into slices. Butter casserole dish well. Add salt and pepper and a little onion. Add about 1/4 cup milk. Bake at 350 degrees for 1 hour and 15 minutes. Bake covered for first hour.

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-- HOT DOG CHILI CASSEROLE

1 pkg. 10 hot dogs  
1 pkg. 10 corn tortillas  
1 sm. onion, chopped  
1 med. pkg. grated cheddar cheese  
2 (15 oz.) cans chili beans

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-- SAUERKRAUT HOT DOG 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.

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-- HOT DOG BROCCOLI CASSEROLE

1/2 lb. hot dogs, cut in 1 inch rounds  
1 (16 oz.) bag of frozen broccoli,  
carrots & cauliflower  
1 can of cheddar cheese soup  
1/2 c. instant rice, uncooked  
1 1/2 tbsp. of water

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-- GLAZED HOT DOG CASSEROLE

2 cans baked beans  
10 hot dogs  
6 tbsp. brown sugar  
1 tbsp. mustard  
2 tsp. Worcestershire sauce

Preheat oven to 450 degrees. Pour beans in shallow baking dish. Slash hot dogs and arrange on top of beans. Make a paste of sugar, mustard, and Worcestershire sauce. Spread over hot dogs. Bake at 450 degrees for 20 minutes or until beans are hot.

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-- F.'S HOT DOG CASSEROLE

8 hot dogs  
4 med. size carrots  
1 c. chopped celery  
1 med. onion, chopped  
1 can English peas  
1 jar Cheez Whiz

Boil hot dogs; cut into bite size pieces. Slice carrots across like coins. Cook carrots, celery and onions in juice drained off the peas. Mix all ingredients together. Grease casserole dish. Put all ingredients in dish and cover with Cheez Whiz. Bake at 300 - 325 degrees for 30 minutes or until real bubbly.

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-- HOT DOG BLISS 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.

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-- HOT DOG DELUXE CASSEROLE

1 lb. hot dogs  
4 lg. potatoes  
1 sm. onion, chopped  
1 can cream of celery soup, mixed  
with 1/2 can of milk  
1 tsp. dry mustard  
1 tsp. salt

Slice peeled potatoes real thin, cut hot dogs in 1/2 inch pieces. Mix all ingredients in large bowl then pour into a greased large 3 quart casserole. Cover. Bake 1 1/2 hours at 350 degrees.

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-- HOT DOG CASSEROLE ITALIANA

1/2 c. chopped onions  
1/2 c. chopped green peppers  
1/2 c. chopped celery  
1 sm. can Hunts tomato sauce  
1/4 tsp. garlic powder  
1/4 tsp. oregano (I use 1/8)  
2 tbsp. parsley flakes  
1/2 pkg. Sweet & low or 1/2 tsp. sugar  
1 sm. jar sliced mushrooms or 3-4 sm.  
fresh mushrooms  
Add salt, pepper & celery salt to  
taste

In Pam sprayed pan saute onions, celery and peppers. Add mushrooms and cook until tender. Add tomato sauce and seasonings. Simmer 2-3 minutes. Then add: 1/2 c. grated Parmesan cheese 1 (4 oz.) pkg. grated mozzarella cheese Add cut franks to mixture and simmer 2-3 more minutes. Remove from stove - put in Pam sprayed casserole dish. Add grated cheese and mix through dish with fork. Sprinkle mozzarella cheese over top and put in oven under broiler until cheese is browned and crispy.

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-- HOT DOG CHEF BOY CASSEROLE

4 hot dogs  
1 1/2 lb. sm. potatoes  
2 tbsp. butter or margarine  
1 c. sliced onions  
1/3 c. chopped green pepper  
2 tsp. prepared mustard  
1 (15 oz.) can Chef Boy-Ar D (or  
other brand) spaghetti sauce with  
meat  
1/2 tsp. salt  
4 tbsp. grated Parmesan cheese

Preheat oven to 400 degrees. Cut hot dogs into 1 inch slices. Peel potatoes, cut in 1/4 inch slices. Parboil 5 minutes and drain. Melt 1 tablespoons butter. Cook onion, green pepper until tender. Add hot dogs, brown lightly. stir in mustard, spaghetti sauce, and salt. Mix well. Line bottom of medium baking dish with potatoes. Add hot dog mixture. Put remaining potato slices around edge. Melt remaining butter, brush potato slices. Sprinkle cheese over potatoes. Bake 25-30 minutes.

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-- HOT DOG VEGETABLE CASSEROLE

5 hot dogs  
8 to 10 med. potatoes, boiled and  
peeled  
1 can corn, drained  
1 can peas, drained  
1 can green beans, drained  
2 cans cream of mushroom soup

Cut dogs up in slices. Dice up potatoes. Put all ingredients in large saucepan, except soups. You may use frozen veggies instead of canned. Put in approximately the same amount. Put soups in separate bowl. Add 1/2 to 1 soup can of milk to give it a spreading consistency. Pour in saucepan and mix thoroughly. Bake in oven 1 hour (for canned veggies) to 1 1/2 hours (for frozen veggies) on 350 degrees.

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-- 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.

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-- STATE FAIR HOT DOG (MICROWAVE)

1 jumbo hot dog  
1 hot dog bun, split  
Mustard  
2 tbsp. sauerkraut, drained  
Relish, chili, grated cheese or  
chopped onion

Slash both sides of hot dog in several places with a knife. Place on microproof plate and cook on High 1 minute or until hot. Place hot dog in bun. Add mustard, sauerkraut and selected garnish. Cook on High 15 seconds. Yield: 1.

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-- HOT DOG IN A CROCK

1/2 bottle BBQ sauce  
1/2 bottle chili sauce  
1/2 or 2 whole can beer

Cut 1 pound herruds or 1 pound Polish sausage into bite size pieces (broil 5 to 10 minutes). Put into crock pot. Cook for 4 hours. Serve with toothpicks.

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-- CONEY ISLAND HOT DOG SAUCE

3 med. onions, chopped  
2 1/2 lbs. ground meat  
1 1/2 tsp. oregano  
1 1/2 tsp. cumin  
2 tbsp. paprika  
2 tbsp. chili powder  
1 1/2 tsp. celery salt  
1 1/2 tsp. garlic salt  
1 tbsp. salt  
1/2 tsp. cinnamon

Chop onions and boil in enough water to cover. Boil until completely cooked. Add spices. Break up ground meat into small pieces and put into onion mixture. Cook about 1 hour, stirring occasionally.

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-- SEALED HOT DOG SURPRISES

6 frankfurters  
1/2 c. grated cheese  
2 hard cooked eggs  
3 tbsp. finely chopped pickle  
3 tbsp. catsup  
1 tsp. mustard  
2 tbsp. salad oil  
1/4 tsp. salt

Split 8 hot dog buns lengthwise and remove a part of the center from the buns. Pack with filling and close buns. Wrap each in aluminum foil, twist ends securely and lay on cookie sheet. Bake at 250 degrees for 20 minutes.

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-- 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.

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-- 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.

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-- HAMBURGER HOT DOG PIZZA

Hamburger bun  
Mozzarella cheese (pizza cheese)  
Hot dog

Kids can do much of this themselves. Invented by Joshua, kids love these! Heat hot dog 1 minute in microwave and slice thinly lengthwise. Lay slice of Mozzarella cheese on 1 1/2 of open hamburger bun. Lay slices of hot dog on cheese. Put "sandwich" bun together. Wrap in damp paper and melt in microwave for 20 to 30 seconds on medium or until cheese melts. (But do not heat so long that bread gets rubbery). Can also be made in toaster oven with sandwich toasted "open."

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-- HOT DOG PROVENCALE

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

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-- KRAUT AND HOT DOG ROLL-UPS

3 c. biscuit baking mix  
2/3 c. milk  
2 c. sauerkraut, drained  
1/4 tsp. garlic powder  
1/4 tsp. onion powder  
3/4 tsp. season salt  
8 hot dogs

Combine biscuit mix and milk, stir with fork until soft dough. Knead 8 to 10 times on floured surface. Roll out 20"x10" rectangle. Cut into 8 (5") squares. Combine kraut, garlic and onion powders and salt. Mix well. Split hot dogs lengthwise, but not all the way through. Place hot dogs on dough squares, place kraut mixture on hot dogs, pinch dough together; seal. Bake at 400 degrees for 15 minutes.

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-- HOT DOG BURRITOS

(Great after school snack or lite lunch) 8 flour tortillas 1 c. shredded Cheddar cheese 8 dill pickle wedges (optional) Cook hot dogs in water briefly; place one on each tortilla; divide cheese evenly and spread alongside of each dog. Roll up and microwave on a plate 1 minute for every 2 burritos. May be sliced into pieces to eat with a fork or may be eaten unsliced with your hands. Serve with dill pickle wedges and chips. Delicious!

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-- HOT DOG DAINTRIES

2 c. flour  
2 1/2 tsp. baking powder  
2 tbsp. shortening  
1/2 tsp. salt  
2/3 c. milk  
12 slices cheese  
12 wieners  
Mustard

Sift flour, salt and baking powder together. Cut in shortening. Add milk to form soft dough. Roll out 1/4 inch thick and cut into 4 inch squares. Place a thin slice of cheese over each square. Brush wieners with mustard. Lay wieners diagonally across center of each square of dough. Roll up and fasten securely with a toothpick. Place in greased pan and bake in hot oven, 425 degrees about 10-12 minutes.

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-- HOT DOG HOT DISH

1 can tomato soup  
1 can water  
4 med. potatoes  
1 med. onion  
1 pkg. hot dogs

Cut potatoes, dice onions. Mix all ingredients together. Cook over low heat until potatoes are soft. Mash potatoes on your plate and use soup as sauce with hot dogs on top.

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-- IMPOSSIBLE HOT DOG AND CHEESE PIE

1 lb. frankfurters, sliced  
1/3 c. chopped onions, if desired  
1 1/2 c. milk  
3/4 c. biscuit mix  
3 eggs  
1 1/2 c. shredded cheese (about 6 oz.)

Grease 9 x 13 inch pan. Spread frankfurters and onions. In a bowl, mix milk, biscuit mix, and eggs together. Beat until smooth. Pour into pan. Sprinkle with cheese. Bake until knife inserted into center comes out clean, about 30 minutes. Cool 5 minutes. Makes 6 to 8 servings. Serve with ketchup or mustard.

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-- REUBEN HOT DOG

Beef hot dog and bun  
Sauerkraut  
Caraway seed  
Russian salad dressing  
Sliced Swiss cheese

Cook hot dog and place in bun. Add sauerkraut, sprinkled with caraway seed. Then add a little Russian dressing. Top with a slice of Swiss cheese. Put under broiler just long enough for cheese to melt.

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-- HOT DOG SOUP

1 lb. hot dogs  
1 lb. cabbage  
1 onion  
1 lg. potato  
2 carrots  
4 beef bouillon cubes  
Black pepper  
Parsley

Chop cabbage into 2" pieces, dice onion, peel and cube potato into 1/4" pieces. Cut carrots into 1/4" discs. Add black pepper and parsley to taste. Put all ingredients into pot and cover with water. Add bouillon. Cook until cabbage and carrots are tender. Cut hot dogs into "pennies" and add to mixture. Cook until heated.

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-- SAUCY HOT DOG PICK UPS

1/4 c. water  
1/2 c. catsup  
1/2 tsp. Worcestershire sauce  
3 tbsp. brown sugar  
1/2 tsp. dry mustard  
1/2 tsp. paprika  
1 lb. cocktail sausages or mini hot  
dogs

Mix all ingredients except sausages in 1 quart glass casserole. Microwave, covered, about 3 minutes or until sauce is bubbly. Stir sausages into sauce; microwave covered for 2 minutes or until hot. Let stand, covered, for 2 minutes. Serve warm using toothpicks to spear sausages. \*Hot dogs can be used and cut into 1-1 1/2 inch lengths.

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-- HOT DOG - POTATO SOUP

6 lg. potatoes  
1 lb. Velveeta cheese  
1 pkg. hot dogs  
1 tsp. celery seed  
2 qt. water  
2-4 tbsp. butter  
Salt and pepper to taste

Bring water to boil. Add bite size potato pieces to cook until tender. Add grated or cubed Velveeta cheese, celery seed, salt, pepper and butter. When cheese is melted, add hot dogs and cook until hot dogs are done.

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-- HOT DOG & POTATO CASSEROLE

6 c. cooked potatoes, diced  
6 hot dogs, thinly sliced  
1 (15 oz.) can green beans

1 1/2 c. white sauce  
3/4 c. mayonnaise or salad dressing  
1 tbsp. prepared mustard

Bake at 350 degrees to warm through (about 20 minutes). --WHITE SAUCE:--

Melt 2 tablespoons butter or margarine. Blend in 2 tablespoons flour and 1 teaspoon salt. Slowly add 1 1/2 cups milk. Bring to boiling point and sauce will thicken.

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-- HOT DOG PILAF

1 hot dog  
1/2 c. instant rice  
1 beef bouillon cube  
Sauteed onion (optional)

Boil hot dogs in water. Remove from water. Cook rice as directed, adding bouillon when you add rice. After rice is cooked, add sliced hot dogs and onion, stir.

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-- QUICK & CHEAP HOT DOG CASSEROLE

1 pkg. hot dogs (sliced crosswise)  
1 med. onion  
1 pkg. frozen mixed vegetables  
2 tbsp. margarine  
1 1/2 c. minute rice  
1 (16 oz.) can stewed tomatoes  
Salt & pepper to taste

Saute onions and hot dogs in butter. While they saute, cook the vegetables (in 1 1/2 cups of water). Add stewed tomatoes to the onions and hot dogs. Add rice to the hot dogs. Add vegetables and water to the hot dogs. Simmer 15 to 20 minutes. Serve with biscuits.

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-- BEAN AND HOT DOG SOUP

1 bag baby lima beans  
Dried onions  
2 lbs. hot dogs, sliced  
Salt and pepper

Wash beans; soak overnight and change water before cooking. Cook beans on low heat in high water for about 2 hours. Add salt and pepper to season dried onion and hot dogs. Cook about 2 more hours until thick.

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-- CHEESY HOT DOG SOUP

2 tbsp. margarine or butter  
6 frankfurters, sliced  
1 pkg. Hamburger Helper mix for  
Cheeseburger Macaroni  
5 c. water  
1/2 tsp. Italian seasoning  
1 can (16 oz.) whole tomatoes or 1  
can tomato soup  
1 pkg. (10 oz.) frozen cut green  
beans or canned green beans

Heat margarine in Dutch oven until melted. Stir in frankfurters, cook until brown. Stir in macaroni, sauce mix, water, Italian seasoning and tomatoes (with liquid), break up tomatoes with fork. Heat to boiling, stirring constantly. Reduce heat. Cover and simmer, stirring occasionally, 10 minutes. Stir in green beans. Cover and cook 15 minutes longer. 7 1/2 cups soup.

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-- HOT DOG SOUP

1 lb. wieners, cut in 1/2 inch slices  
(you may use Polish sausage)  
1/4 tsp. basil or thyme  
4 tbsp. margarine  
1 can cream of potato soup  
1 can bean and bacon soup or split  
pea and ham  
1/2 soup can milk or water  
1 can tomatoes  
1 can drained whole kernel corn

In large saucepan, brown the wieners with the basil in margarine. Add the soups and the milk and gradually stir in the tomatoes and corn. Heat, stirring frequently. This soup is hearty, simple and very good. Preparation time: 15 minutes.

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-- HOT DOG STEW

1 lb. hot dogs, cut up  
1 lg. onion, chopped  
1/2 green pepper, chopped  
2 to 3 stalks celery, sliced  
1/2 to 1 tsp. minced garlic  
Oil  
1 (16 oz.) can sliced potatoes,  
drained  
1 (16 oz.) can tomato sauce  
Parsley flakes  
Oregano

Fry vegetable in oil until soft but not brown. Add hot dogs. Cook, stirring until hot dogs start to brown. Add potatoes and tomato sauce. Mix all well. Add parsley flakes and a few sprinkles of oregano. Heat through. Serve in soup plates or in flat plates.

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-- MEXICAN HOT DOG STEW

1 pkg. hot dogs, sliced  
1 sm. onion, chopped  
Oil for frying  
Oregano to taste  
1 c. mushrooms, thickly sliced  
1 sm. can tomato sauce  
1 c. water for beef bouillon  
Garlic powder to taste  
Season-All to taste

In saucepan, quick fry onions in oil. Add tomato sauce with beef broth. Add rest of ingredients. Add sliced hot dogs and simmer until hot dogs are plump. Can be served over cooked rice.

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-- HOT DOG RAMAN SOUP

1 raw egg  
1 pkg. of Raman noodles  
1 hot dog sliced up  
Vegetable of choice

Place water in a pot and bring to a boil. While it is heating stir in the egg, making sure to break the yolk. When water boils add noodles, hot dog, spices from the noodle package, and any other ingredients desired. Boil three minutes (until tender). Let sit two minutes. The above recipe serves 1-2 people. For more people double or triple (and get a bigger pot). This meal is very inexpensive. We also add vegetables to this mixture. Our favorite at this time is stalks of broccoli sliced up thin in the food processor. For added taste we sprinkle Parmesan cheese on top after all ingredients are in the pot.

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-- HOT DOG HOT POT

1 lb. franks, sliced thin  
2 tbsp. butter  
1 lg. onion, diced (1 c.)  
2 med. potatoes, pared and diced (2  
c.)  
2 lg. carrots, pared and sliced  
2 c. water  
1 tsp. salt  
Pinch of thyme  
1 tbsp. Worcestershire sauce  
1 (14 oz.) can evaporated milk  
1 (12-16 oz.) can whole kernel corn  
1 tbsp. chopped parsley

Brown franks lightly in heavy kettle. Push to side. Add onion to kettle; saute until soft. Stir in potatoes, carrots, water, salt, thyme, and Worcestershire sauce. Heat to boiling. Simmer 15 minutes or until potatoes and carrots are tender. Stir in milk and corn. Heat to boiling. Ladle into tureen. Sprinkle with parsley.

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