

CONFIDENTIAL

RECIPES

Martin's
Famous
POTATO ROLLS AND BREAD

5 Exclusive Hot Dog Recipes Your Friends and Family will Love!

Bacon-Wrapped Cheddar BBQ Dogs

Ingredients:

- 8 Martin's Long Potato Rolls
- 8 Hot Dogs
- 8 Slices Cheddar Cheese, cut in half
- 8 Slices Bacon
- BBQ Sauce of Choice

Directions:

1. Slice hot dogs lengthwise, and stuff with halved cheddar cheese slices.
2. Wrap the uncooked bacon slices around each stuffed hot dog in a spiral pattern, securing with toothpicks.
3. Grill the hot dogs until both the bacon and hot dog are heated through, and the cheese is melted.
4. To assemble, remove the toothpicks, place each hot dog on a potato long roll and top with BBQ sauce.



Asian Slaw Dogs with Sriracha Mayo

Ingredients:

4 Martin's Long Potato Rolls
4 Hot Dogs

For Sriracha Mayo:

¼ Cup Mayonnaise
1 Tablespoon Lime Juice
2-4 Teaspoons Sriracha

Add-on Toppings:

Sesame Seeds
Cilantro

For Asian Slaw:

2 Cups Shredded Green Cabbage
1 Cup Shredded Carrots
4 Scallions, sliced
2 Tablespoons Soy Sauce
2 Tablespoons Peanut Oil
1 Teaspoon Sesame Oil
1 Teaspoon Fresh Grated Ginger
2 Tablespoons Rice Vinegar
2 Tablespoons Hoisin Sauce
2 Tablespoons Fresh Lime Juice



Directions:

1. Prepare the slaw base by tossing together cabbage, carrots, and scallions in a medium bowl.
2. Prepare the slaw dressing by whisking together soy sauce, peanut oil, sesame oil, ginger, rice vinegar, hoisin sauce, and lime juice in a small bowl.
3. Pour the prepared dressing over the slaw base and toss to coat; refrigerate until ready to serve.
4. Prepare the Sriracha Mayo by stirring together mayonnaise, Sriracha, and lime juice until well mixed; refrigerate until ready to serve.
5. Grill the hot dogs.
6. To assemble, place each hot dog on a potato roll, top with Asian Slaw, drizzle with Sriracha Mayo, and garnish with sesame seeds and cilantro.

Recipe adapted from: <http://www.foodiemisadventures.com/2013/08/asian-slaw-dogs-with-sriracha-mayo.html>

Breakfast Dog

Ingredients:

8 Martin's Long Potato Rolls
8 Hot Dogs
1 Package Sausage Gravy
1 Pound Breakfast Sausage, crumbled
6 Eggs, scrambled
Chives, for garnish

Directions:

1. Mince chives.
2. Fry the sausage in a medium skillet. Spoon the cooked sausage onto a paper towel-lined plate to drain, reserving the grease.
3. Scramble the eggs and fry them in the remaining sausage grease.
4. As the eggs are frying, prepare the sausage gravy according to package instructions.
5. Grill the hot dogs.
6. To assemble, spoon sausage gravy into each potato roll, nestle a hot dog on top of the gravy, then top with crumbled sausage, scrambled eggs, and chives.



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Frank and Beans Dog

Ingredients:

- 8 Martin's Long Potato Rolls
- 8 Hot Dogs
- 1 16-Ounce Can Baked Beans
- 8 Slices Bacon
- 1 White Onion, diced
- Mustard, to taste



Directions:

1. Prepare bacon using preferred cooking method (e.g. stove top, oven, or microwave); set aside to cool.
2. While bacon is cooking, heat up baked beans per the directions on the can and dice the white onion to desired size.
3. Grill the hot dogs.
4. To assemble, place each hot dog on a potato roll, then top with baked beans, bacon, onion, and mustard.

Loaded Spiral-Cut Garden Dogs

Ingredients:

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| 4 Martin's Long Potato Rolls | 1 Medium Red Onion, diced |
| 4 Hot Dogs, spiral cut | 4-6 Radishes, diced |
| 4 Kosher Dill Pickles Spears, diced | Dill or Ranch Dressing of your choice |
| 1 Large Tomato, diced | |



Directions:

1. Dice the pickles, tomato, red onion, and radishes.
2. Spiral the hot dogs by inserting a skewer lengthwise through the hot dog, then cutting in a diagonal around the hot dog, from top to bottom.
3. Grill the hot dogs.
4. To assemble, place each hot dog on a potato roll, top with desired amount of diced veggies, and dill or ranch dressing.