



UNCURED BEEF HOT DOGS

Grass Run Farms Spicy BBQ Hot Dogs with Pineapple Slaw

INGREDIENTS

1 package Grass Run Farms Uncured Beef Hot Dogs
1 C BBQ sauce
1 Tbsp Chipotle seasoning, or to preference
Cooking oil spray
1 C coleslaw dressing
1 14 oz bag coleslaw mix
1 C pineapple tidbits, drained
6 hot dog buns

PREPARATION

1. Preheat oven to 350 degrees F.
2. In a small bowl, mix together BBQ sauce and chipotle seasoning to taste.
3. Lightly spray a small, glass baking dish with cooking oil spray, and place hot dogs in the pan.
4. Coat the hot dogs with the BBQ mix.
5. Place the baking dish in the preheated oven and cook 20 minutes or until hot dogs are bubbly and starting to brown.
6. Remove from heat and let the hot dogs cool for 5 minutes.
7. Stir together the slaw mix, dressing, and pineapple tidbits until combined.
8. Serve the hotdogs in the buns with the pineapple slaw on top.