

What's Cooking at CAB

by the culinary staff at Certified Angus Beef LLC

Savor the dog days of summer

It's party time! If you're like many of us, you're planning an outdoor meal that includes beef. Ribeyes, strips or sirloin steaks are the perfect choice for a backyard soiree on a Saturday night, but these cuts are not always an option for feeding a large Independence Day party crowd. Ever think about two parties in one?

In addition to celebrating and honoring our independence, July has been deemed National Hot Dog Month, with July 23 marked as National Hot Dog Day. Add summer sunshine and beautiful weather and there's more than enough reasons to celebrate with *Certified Angus Beef*® (CAB®) brand frankfurters. We found several recipes to tickle the taste buds for you, your kids and — let's be frank — kids of all ages.

As you head to the grill, consider dressing things up a bit with gourmet franks and creative toppings that are sure to add a new

dimension of flavor to the humble hot dog.

Want something even more hands-on? Make "Frankfurter Pizza." It's a fun, delicious dish youth will love eating and preparing. It uses frankfurters, cheese, pineapple and biscuit dough.

Enjoy those hot dog days of summer. Most importantly, Happy Independence Day!



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Frankfurter Pizza

Ingredients:

- 1 lb. CAB® frankfurters
- 1½ cups shredded mozzarella cheese
- 1 can (8 oz.) pineapple pieces, well-drained
- 3 green onions, chopped
- 1 prepared pizza crust
- Salt and pepper

Instructions:

1. Preheat oven to 350° F. Slice frankfurters lengthwise, then cut into half circles. Top crust with cheese, leaving a ½-inch border around edges.
2. Top with frankfurters, pineapple and onions. Salt and pepper to taste. Bake 10-12 minutes until cheese is melted and beginning to brown. Serve immediately.

Frankfurters Wrapped in Puff Pastry with Sweet Onion Relish

Ingredients:

- 2 packages (4 per package) CAB® frankfurters
- 1 (17 oz.) package puff pastry sheets (2 sheets per package)
- 5 Tbs. butter
- 3 cups sweet onions, finely chopped
- ¾ cup leeks, finely chopped
- 2 tsp. dry mustard
- 2 Tbs. light brown sugar
- ⅓ cup apple juice concentrate
- ½ cup scallions, finely chopped

Instructions:

1. In a skillet, melt butter; add onions, leeks, peppers, dry mustard, sugar and apple juice concentrate. Cook for 30 minutes until onions are fully translucent and begin to brown. Add scallions after browning to retain some color.
2. Thaw puff pastry sheets and cut into quarters. Cut round ends off franks and roll each frankfurter in dough square. Cut each wrapped frank into six pieces and place individual pieces in a mini muffin pan.
3. Bake at 400° F for 15 minutes or until pastry dough is light brown. Top with sweet onion relish.