

NONO DOG WITH NONO SLAW & NONO CANDIED BACON

Serves 4

INGREDIENTS

4 All beef hot dogs (2oz. or 3oz. each)

NONO Candied Bacon

6 oz. Smoked bacon, diced

3 tbsp. NONO SAUCE

Hot Dog Bun & Toppings

3/4 cup NONO SLAW*

***See NONO SLAW Recipe**

4 Brioche hot dog buns

4 tbsp. Butter, unsalted softened

RECIPE

1. Cook bacon in skillet on low to medium heat 6-8 minutes or until almost crispy. Drain excess fat, add NONO SAUCE, and cook for 2 more minutes or until candied.

2. Heat grill to high heat (400°F to 425°F).

3. Place hot dogs on grill and cook until browned and marked, approx. 3-4 minutes per side.

4. While hot dogs are grilling, toast buns in a skillet with butter.

5. Place hot dogs in buns and top with NONO SLAW and NONO Candied Bacon.

6. For extra kick, drizzle more NONO SAUCE on top.

TIMINGS

Prep Time: 20 minutes

Cook Time: 18 minutes

Total Time: 38 minutes