



#MakeItGAP

RECIPES

CAROLINA-STYLE SLAW DOGS

YIELD: 8

INGREDIENTS:

SLAW

1 (16-ounce) package coleslaw mix
2/3 cup mayo
1/4 cup sugar
2 tablespoons apple cider vinegar

CHILI

1 pound lean ground beef
1/2 cup chopped onion
3 tablespoons tomato paste
1 cup water
1/4 cup ketchup
1 tablespoon chili powder
1 teaspoon sugar
1 teaspoon Worcestershire sauce
1 teaspoon paprika
1/2 teaspoon garlic powder
1/2 teaspoon salt

HOT DOGS

1 package hot dogs

PREPARATION:

In a medium bowl, combine coleslaw mix, mayonnaise, sugar, and apple cider vinegar. Refrigerate until needed.

In a large nonstick pan cook the ground beef and onion until ground beef is no longer pink. Crumble the meat with a wooden spoon as it cooks. Spoon off any excess fat/liquid.

Add remaining chili ingredients and cook for about 20 minutes. If chili gets too thick, you can add more water. Let cool slightly and place in a food processor. Pulse 4 to 5 times to finely ground the beef. (Note: This is optional.)

Heat grill and grill hot dogs until grill marks form on all sides.

To serve, place hot dogs in buns. Top with mustard, chili, and slaw.

Recipe adapted from spicysouthernkitchen.com