



# Cooking Tips for Colder Months

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Even though some true hot dog lovers might brave the cold to grill outside November through March sometimes you just can't due to wind, rain, snow, sleet, or all of the above. Here are some tips from the Hofmann Taste Team for cooking indoors from the comfort of your kitchen during those colder months...having your hot dog and eating it too.

## Pan-Fry Stove Top

- \* Put your burner setting on medium-high and let the frying pan or cast-iron skillet heat up.
- \* Add your hot dogs.
- \* Take 1/8-1/4 cup water (depending on pan size) and add it to the pan letting the steam hit the dogs and cover for about 2 minutes.
- \* When the water fully evaporates, replace water with a dollop of butter and melt.
- \* Then roll around the hot dogs a couple of times on each side letting them brown up, approximately another 5 minutes or to your liking.

## Air Fry

- \* Preheat your air fryer to about 375°- 400° F; if you have a simple air fryer with timer, you will not preheat and the cooking time should be increased.
- \* Place 4 German Franks, Snappys or other Hofmann hot dogs and sausages in the air fryer basket and cook 3-6 minutes depending on your air fryer unit, remove and set aside.
- \* Place 4 buns in the air fryer basket and cook a 1 1/2-2 minutes and remove.
- \* Combine hot dogs/sausages and buns, topping of your choice. Enjoy!

***\*Note: Since all air fryers are not created equal, experiment with timing and temperatures of cooking.***



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### Grill Top on Stove or Electric Grill

- \* Super easy...heat up your electric grill for about 8 minutes.
- \* Go with medium heat, about 325° F.
- \* Brush the dogs lightly with melted butter, vegetable, or olive oil. This will help them not stick and brown up nicely with a slight sheen.
- \* Place your hot dogs on the indoor electric grill using tongs.
- \* Cook for 5-10 minutes depending on your preference...some like hot dogs supple while others want them browned and slightly crisp...still others like them charred. Adjust temperature and timing according to how you like your meal.
- \* While cooking, turn them over about halfway through the process and possibly once more when almost done. If you are using a flattop grill you may want to roll them around verses turning them only once or twice.

***\*Note: If you want those desired grill marks, place the hot dogs at an angle to the grill grates – if you have grates on your stove top or electric grill.***

### Over Roasting

- \* Pre-heat oven to 400°F.
- \* Lightly brush the hot dogs with butter, or an oil of your preference.
- \* Place Hofmann hot dogs in a pan, casserole dish, small roasting pan, or on a tray. Line whichever dish you choose with foil for easy cleanup.
- \* Cook for approximately 15 minutes, checking on your dogs every five minutes or so; turn them once through the process.

**REMEMBER: Hofmann products are already fully cooked so really preparing to enjoy them is completely up to you. Taste Tells!**



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