

Hofmann Grilling Tips – Get Your Grill On!



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Hofmann Franks & Sausages

Hofmann hot dogs and sausages are fully cooked and smoked to perfection just as they have been for well over a century. We make our ridiculously tasty hot dogs and sausages with quality meat, select spices, and the same handcrafted techniques that helped make us famous. Now, let's get you grilling!

Directions

- * Remove your hot dogs from the refrigerator and set on the counter for approximately 20-30 minutes. It is best not to grill cold food straight from the refrigerator unless you are looking to sear.
- * Prepare your grill, either gas or charcoal, as you normally would and at a medium heat. Not too hot! If your temperature is too hot, you risk flare ups and your hot dogs and sausages tend to over split...some slight splitting may be preferred.
- * Option: Adding a little bit of peanut oil or another non-nut oil such as avocado oil to the cooking surface helps the dogs cook and can put a slightly different spin on taste.
- * Place your hot dogs or sausages on the grill at an angle to get those picture-perfect grill marks, but not directly over the fire.
- * Grill on medium heat for 7 to 12 minutes, turning them once halfway through to make sure they're grilled evenly and to make those patterned grill marks; times vary, so turn one hot dog to check to see if it is to your liking before turning the rest.
- * Your hot dogs and sausages are ready to come off the grill when the skin is slightly blistered and browned to your preference.
- * Take the hot dogs and sausages off of the grill using long grill tongs to protect your skin from the heat and flames.
- * Let your hot dogs set for approximately 5 minutes before serving as items continue to cook once they are removed from a hot grill. *Don't delay too long*, however, because hot dogs and sausages tend to wrinkle when off of the flames and cooling. You can cover with foil to keep the links warm until ready to serve.
- * Creative toppings from avocado and pico de gallo to onion straws, sauerkraut, jalapenos, chili, and more can be used to dress out the ultimate dogs. Or just stick with the basics and all-time favorite condiments like mustard, relish, and ketchup. Hofmann offers our Original Recipe German Style Mustard, Horseradish Mustard, and All Natural Traditional Yellow Mustard as well as amazing relishes to top things off. Hofmann hot dogs and sausages are full of flavor and can also be eaten solo without anything added at all.