



Carrot Dogs with Tangy Toppings

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Makes 12 servings

Marinade

- ¼ cup rice vinegar
- ¼ cup apple cider vinegar
- 1-1/2 cups water
- 1 cup Tamari-soy sauce
- 3 Tbs. sesame oil
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. black pepper
- 1 tsp. ground ginger

Carrot

12 carrots (peeled), about 1 inch thick, cut a little larger than the bun.

12 hot dog buns, buttered and toasted

In a medium saucepan with high sides, combine all the marinade ingredients. Place the carrots in the marinade and bring to a simmer. Cook until the carrots are al dente or fork-tender. Remove the carrots from the marinade and refrigerate until ready to grill.

Place carrots on a grill and cook until slightly charred on each side and warmed through. Place a carrot in a hot dog bun and build your dog any way you want.

Topping Options

BBQ Carrot Dog - Brush with BBQ sauce, then place on a heaping of coleslaw. (Tangy and sweet)

The Hunter - Mix 75% ketchup with 25% yellow mustard, brush on the carrot, and top with crispy fried onions.

Chicago Dog - Smear with yellow mustard, green relish, diced onions, wedged tomato slices, dill pickle spears, sport peppers, and a sprinkle of celery salt.