

LYONS
THICK
& EASY®

Level 4 Beef Hot Dog & Bun





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IDDSI LEVELS **4** **5** **6** **7**



INGREDIENTS

	1 Serving	6 Servings	12 Servings
HOT DOG			
THICK & EASY® Pureed Bulk Beef Item: 78544*	1/3 cup (3 oz portion)	2 cups (about 18 oz)	1 quart (about 36 oz)
Seasonings (optional) Onion powder, garlic powder, black pepper	Dash	1 tsp	2 tsp
BUN			
THICK & EASY® Pureed Bread & Dessert Mix item: 118519	2 Tbsp	¾ cup	1 ½ cups
Vegetable oil	½ Tbsp	3 Tbsp	6 Tbsp
Water, hot	3 Tbsp	1 cup + 2 Tbsp	2 ¼ cup

Suggested Toppings: Mustard, ketchup, cheese sauce, pureed chili. Toppings must meet IDDSI Level 4 standards.

*RECIPE OPTION: Replace half the beef with **THICK & EASY® Pureed Bulk Pork #78719** for that classic frankfurter flavor.

NUTRITION

Serving Size: 1 hot dog – About 3 oz or one #12 scoop, 1 bun (two #40 scoops)

- Calories:** 280
- Total Fat:** 17 g
- Saturated Fat:** 4.5 g
- Trans Fat:** 0 g
- Cholesterol:** 30 mg
- Sodium:** 450 mg
- Total Carbs:** 15 g
- Dietary Fiber:** 0 g
- Total Sugars:** 3 g
- Added Sugars:** 0 g
- Protein:** 17 g
- Calcium:** 4% DV
- Iron:** 8% DV
- Potassium:** 0% DV

*Nutrition calculated for hot dog and bun only (no condiments or cheese).

DIRECTIONS

HOT DOG

1. Thaw and heat **THICK & EASY Pureed Bulk Beef** per package directions.
2. If desired, add seasonings to the meat mixture for added flavor. Add a few drops of liquid smoke for a grilled flavor.
3. Cover and hold for service at 135°F or higher.

BUN

1. Add vegetable oil to bread mix and stir until mixture resembles wet sand.
2. Add hot water to bread mixture and stir briskly until blended.
3. Immediately portion bread mixture into food molds; or leave in mixing bowl, cover with plastic wrap, and allow to rest at room temperature for at least 30 minutes.

TO SERVE

1. If using bread molds, remove buns from molds and place onto serving dish.
 2. For bulk bread, portion two #40 scoops of bread onto a serving dish and, using a clean gloved hand, flatten and shape each bread scoop into an oblong bun shape.
 3. Portion 3 oz (about one #12 scoop) meat mixture on top of one of bun shapes and shape with a spatula to resemble a hot dog. (For a more realistic effect, meat may be placed into a pastry bag with large straight tip or 1 inch opening and piped onto the bun.)
 4. Add toppings of choice.
 5. Place another bun shape on top of meat.
- (For a browned appearance, lightly brush top of bun with browning sauce or Worcestershire sauce)