

Party Pizzarelle

HOT DOG

SAUSAGE
R E C I P E S
FOR
SPORTS PARTIES



NATIONAL hot dog
& sausage COUNCIL

When it comes to game day, sports fans want a winning line up of delicious and fun food, whether eating at home or tailgating at the event. Why not start with two of America's favorite foods - hot dogs and sausages?

Sports and hot dogs and sausages go together like milk and cookies, a truly American institution with a rich and delicious history. The National Hot Dog & Sausage Council is pleased to present a collection of recipes for all ages and all types of sports gatherings. Whether hosting a fancy Kentucky Derby fete, a March Madness party or a Little League backyard fling, the Hot Dog Council has the perfect recipe for you.

Many of the recipes are versatile enough to be served as either entrees or appetizers and range in flavor from Italian fare to Latin flare.

Fancy Fetes

The Hot Dog Council knows not all sports events are beer and bratwurst affairs. Some gatherings such as Derby parties and soccer matches require the elegance of cocktail franks and sausage. Try these recipes for your fancier feasts!



Kentucky Derby Franks

Substitute apple cider for bourbon in this elegant party recipe.

28 to 30 appetizers

1/3 cup Kentucky bourbon

2/3 cup chili sauce

2/3 cup brown sugar

1/4 cup minced sweet onion

14-16 ounces cocktail franks, drained

1 Stir bourbon, chili sauce, sugar and onion together in a 2-quart saucepan. Heat over medium heat until well-combined. Stir in cocktail franks.

2 Reduce heat to low and gently simmer in an uncovered pan for 1 to 1-1/2 hours, stirring every 15 to 20 minutes. Cook until sauce thickens.

3 Transfer to a fondue pot and maintain a low heat while serving.

Sausage Stromboli

Use hot or mild sausage with this versatile recipe that can be made ahead and frozen.

4 entrées or 8 to 10 appetizers

1/2 pound Italian sausage, hot or mild

1/2 cup sweet onion, chopped

1 pound frozen bread dough, thawed

1/4 cup pizza sauce

4 ounces Provolone cheese, sliced

1-7 ounce jar roasted red peppers, well drained and chopped

1/4 cup grated Parmesan cheese

1/2 teaspoon dried oregano leaves

1 egg, beaten

1 Squeeze sausage from casings into a medium skillet. Sauté sausage and onion over medium heat, breaking up sausage into small pieces. Sauté until sausage is cooked through. Drain pan drippings.

2 On a lightly floured surface, roll dough to a 12 x 8-inch rectangle. Transfer to a baking sheet lined with parchment paper. If required, reshape dough.

3 Spread sauce evenly over dough, leaving about 2 inches of exposed dough on long edges and 1/2-inch on short edges.

4 Layer Provolone and red peppers on dough. Spread sausage/onions down center.

5 Sprinkle evenly with Parmesan and oregano.

6 Roll up, jelly-roll style, starting at the long end. Turn over, with seam side down. Pinch well to seal edges. Brush top lightly with beaten egg. Cut three steam vents diagonally across top.

7 Bake in a preheated 400 degree F oven for 20 to 25 minutes or until crust is golden brown.

Sausage Tart

Serve with fresh herbs for brunch or dinner or as a tasty appetizer.

4 to 6 brunch/lunch entrées

1 9-inch pie crust

1/2 pound hot or spicy pork sausage

3 large eggs

3/4 cup whole milk

2 tablespoons chopped fresh thyme

2 tablespoons chopped fresh basil

1/8 teaspoon freshly grated nutmeg

1/8 teaspoon freshly ground pepper

1 cup grated Provolone cheese

1/4 cup red roasted pepper, very well drained and chopped fine

3 tablespoons grated Parmesan cheese

1 Line pie crust with wax or parchment paper. Bake shell in preheated 400 degree F oven for 15 minutes.

2 In a medium skillet, over medium heat, cook sausage until brown, breaking the meat into small pieces. Remove with a slotted spoon and drain well on paper towels.

3 Whip eggs and milk together stir in herbs, nutmeg and pepper.

4 Layer the ingredients in the pastry shell as follows: cooked sausage, Provolone and red bell pepper. Slowly pour the egg/herb mixture over all, spreading herbs evenly on top. Sprinkle Parmesan cheese evenly over the top.

5 Bake in a preheated 400 F oven for 18 to 20 minutes or until the filling is set as tested with a knife. Let stand 10 minutes before cutting.

Soccer Sausage Quesadillas

Guests will get a kick out of this tasty dish.

20 to 30 appetizers or 5 sandwich entrées

1/2 cup medium salsa

1/3 cup sour cream

12-ounces fresh chorizo sausage

10 8-inch flour tortillas

1 1/4 cups four-cheese Mexican style shredded cheese

1 4-1/2-ounce can chopped green chiles peppers, well drained

1/3 cup green onions, chopped fine

1/3 cup fresh cilantro leaves

Non-stick cooking spray

1 Mix salsa and sour cream together. Cover and chill for 2-3 hours.

2 Squeeze sausage from casings and sauté in medium skillet over medium heat until brown, breaking the meat into small pieces. Remove with a slotted spoon and drain well on paper towels. When cool, crumble sausage into small pieces.

3 Preheat oven to 400 degrees F. Spray baking pan with non-stick vegetable spray or line pans with parchment paper.

4 Layer 5 tortillas with 1/2 cup crumbled sausage, 1/4 cup cheese, 1 tablespoon each chili peppers, green onions and cilantro. Place remaining tortillas on top of filling. Lightly spray top tortillas with non-stick vegetable oil.

5 Bake quesadillas in a preheated oven until lightly golden and cheese melts, about 5 to 8 minutes. Cut into wedges. Serve with creamy salsa.

Italian Sausage and Portabella Risotto

Serve this flexible dish as a holiday brunch entree or an appetizer at any gathering.

6 entrées or 8 appetizers

1 pound fresh spicy Italian sausage, casings removed, crumbled into small pieces

8 ounces portabella mushrooms, cleaned and chopped

1/2 teaspoon dried thyme

1/2 teaspoon dried oregano

1 1/2 cups Marsala sauce, divided

5-6 cups chicken stock or canned low-salt chicken broth

1/2 cup unsalted butter

1 1/2 cups chopped onion

1 large garlic clove, minced

2 cups Arborio rice

1 cup freshly grated Parmesan cheese

1 Sauté sausage in a large nonstick skillet over medium heat, breaking sausage into small pieces. Cook until sausage begins to brown, about 6 to 7 minutes. Drain any pan drippings. Add mushrooms and herbs; sauté until mushrooms are tender and sausage is no longer pink, about 10 to 12 minutes. Add 1/2 cup Marsala sauce; simmer until almost absorbed, about two minutes. Reserve.

2 Meanwhile, in a separate large saucepan, bring stock to a simmer; turn to medium heat.

3 In another heavy, deep large saucepan, melt butter. Sauté onions and garlic over medium heat for 3 to 4 minutes or until almost translucent. Stir in rice and coat thoroughly with butter. Continue stirring rice and cook for two minutes until the edges of each grain are translucent with a pearly white center.

4 Add remaining 1 cup Marsala; simmer until absorbed, about two minutes.

5 Over medium-low heat, add 1 cup hot stock, occasionally stir, and let rice absorb most of the liquid, by simmering for 5 to 6 minutes until

rice looks moist with only a little visible liquid remaining.

6 Add another 1 cup stock, stir occasionally and let rice absorb most of it, about 5 to 6 minutes. Add remaining stock 1 cup at a time and continue to cook until liquid is absorbed, stirring to develop sauce until rice grains swell and are firm but not hard in the center. Risotto should be tender, but slightly firm, never mushy.

7 Remove from heat and quickly stir in reserved sausage mixture. Season to taste with salt and pepper.

8 Serve immediately in warm shallow soup bowls. Pass Parmesan as a garnish.

Dressing your dog ...

No, we don't mean putting one of those sweaters on your dog. The Hot Dog Council has whipped up some unique ways to serve one of America's favorite foods. Beer, bacon, spicy brown mustard, salsa and the list goes on. In fact, most of these ingredients are probably on hand in your kitchen right now. Be adventurous ... try a few of these recipes today!

Salsa Dogs

Add a little spicy kick for adults with some fresh chopped jalapeno.

Serves 8

8 hot dogs

1/3 cup mesquite flavored barbecue sauce

1/3 cup chunky salsa

8 hot dog buns

1 4-ounce can chopped green chiles, well drained

1/2 cup 4-cheese Mexican style shredded cheese

1 small fresh jalapeño, seeded and chopped fine (optional)

1 Grill hot dogs 6 to 8 minutes over medium heat. Turn often and continue to cook until steamy hot throughout or internal temperature reaches 160 degrees F.

2 In a small saucepan, stir barbecue sauce and salsa together. Cook over low heat until bubbly.

3 Place a grilled hot dog on each bun; top each hot dog with 1 tablespoon salsa mixture, 1 tablespoon green chilies and 1 tablespoon shredded cheeses.

4 Broil, 4-inches from heat source, just until cheese is melted.

5 Sprinkle chopped jalapeño atop melted cheese.

Beer Braised Brats With Sauerkraut Relish

A Midwest favorite ... bratwurst and sauerkraut.

Serves 5

Sauerkraut Relish

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1 8-ounce can sauerkraut

1/4 cup sugar

1 teaspoon brown mustard

1/8 teaspoon black pepper

1/16 teaspoon garlic powder

Drain sauerkraut and rinse, drain again. In a small bowl, mix remaining ingredients together until well blended. Stir in sauerkraut and mix well. Cover and chill.

Beer Braised Brats with Onions

1-1/4 pounds fresh bratwurst

1 cup sliced onion

3 cups beer

5 hot dog buns, split

Brown mustard, optional

1 Pierce bratwurst with fork. Arrange sliced onion in the bottom of an 8-inch skillet. Top with bratwurst. Pour beer over all. Place skillet over medium heat and gently simmer for 5 minutes. Drain bratwurst into a colander, reserving onion slices and bratwurst.

2 Immediately grill bratwurst over a pre-heated medium flame, using the indirect method of grilling. Cook for a total of 12 to 15 minutes, turning the sausages every 3 to 4 minutes. Grill until the internal temperature registers 160 degrees F.

3 Meanwhile, chop reserved onions and place in a serving container. Serve hot bratwurst in buns with onions, chilled sauerkraut and brown mustard.

All Star Chili Dogs

Nothing could finer ... whip up some chili to dress this dog Carolina style!

Serves 8

Chili Sauce

3/4 pound ground beef

1 cup chopped onion

1 8-ounce can tomato sauce

1/2 teaspoon Worcestershire sauce

1/4 teaspoon hot pepper sauce

1/2 teaspoon chili powder

1/2 teaspoon salt

1/4 teaspoon pepper

1 teaspoon brown sugar

8 hot dogs, cooked according to package directions

8 hot dog buns, split and lightly toasted

Cheddar cheese, shredded, optional

1 In a medium skillet, over medium heat, brown beef and onions, breaking up beef into small pieces. Drain fat from skillet. Reduce heat to low.

2 Stir in tomato, Worcestershire and hot pepper sauces, chili powder, salt and pepper and sugar. Simmer for about 10 to 12 minutes, stirring occasionally.

3 Place cooked hot dogs into toasted buns.

Ladle 1/4 cup chili sauce over each hot dog. If desired, top with cheese.

Championship Hot Dogs

Bacon, beer and spicy brown mustard make this a winning, mouth-watering dish.

Serves 8

8 slices bacon

12 ounces beer

8 hot dogs

8 hot dog buns, split

1/2 cup spicy brown mustard

1/2 cup diced sweet onions

1/2 cup sliced peppers OR sweet pepper strips, diced

1 Cook bacon over medium-low heat until crispy. Drain on clean paper towels. Crumble cooked bacon.

2 Bring beer to a boil in an 8- to 10-inch skillet (large enough to hold hot dogs in a single layer). Add hot dogs to boiling beer. Immediately reduce heat and simmer hot dogs for about 4 to 5 minutes or until an internal temperature of 160 degrees F is reached.

3 Place hot dogs in buns and top with 1 tablespoon each of mustard, onions, peppers and bacon.

Pizza Dogs

Two favorites-hot dogs and pizza-together for a tantalizing tailgate feast or a cozy meal at home.

Serves 8

1 teaspoon dried oregano

1/8 to 1/4 teaspoon crushed red pepper flakes

1 1/2 cups pizza sauce

1/4 cup chopped green onions

1/4 cup chopped green peppers

8 hot dogs

8 hot dog buns, split and warmed

1 cup shredded Mozzarella cheese (4 ounces)

1 Stir oregano and red pepper flakes into pizza sauce. Over medium heat, warm pizza sauce in a covered small saucepan until bubbly.

2 Mix onions and peppers together in a small bowl. Cover.

3 Grill hot dogs, 6 to 8 minutes over medium heat. Turn often and continue to cook until internal temperature reaches 160 degrees F.

4 Place hot dogs in heated buns.

5 Spoon 2 tablespoons pizza sauce, 2 tablespoons cheese and 1 tablespoon onions/peppers mixture atop hot dogs.

Home Run Franks

Feed hungry Little Leaguers in a snap with this kid friendly recipe.

Serves 8

Vegetable cooking spray

8 6-inch corn tortillas

1 15-ounce can chili (without beans)

1 1/2 cups grated Monterey Jack cheese, divided

1/3 cup chopped onions

8 hot dogs

1 16-ounce jar thick salsa

1 Spray a rectangular baking dish with vegetable cooking spray.

2 To prevent tortillas from cracking during assembly, heat tortillas in microwave until soft.

3 Lay tortillas on flat surface and spread each tortilla with 1 tablespoon chili, 1 tablespoon cheese and 1 teaspoon onion. Place one hot dog in center of each tortilla.

4 Tightly roll up tortillas. Place, with seam side down, in the prepared baking dish. Spread salsa evenly over the tortillas, making sure all surfaces are covered. Sprinkle remaining cheese evenly atop mixture.

5 Bake in a preheated 350 degree F oven until cheese is melted and mixture is bubbly (about 25 minutes).

Notes



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1700 North Moore Street

Suite 1600

Arlington, VA 22209

703/841-2400, Fax 703/527-0938

<http://www.hot-dog.org>