



Kayem Natural Casing Franks & Skinless Franks

- Made with the finest cuts of meat
 - Blended with premium spices
- Natural casing seals in the juices or skinless with a burst of flavor in every bite
 - A burst of flavor with every bite
 - No byproducts or fillers
 - No artificial flavors
 - Gluten free
 - No Added MSG
 - Fully cooked

In Stock:

| | |
|---------|--------------------------------|
| 7551026 | HOTDOG SKNLESS B&P 5" 10/LB |
| 7551031 | HOTDOG SKNLESS B&P 9" 7/LB |
| 7551038 | HOTDOG SKNLESS BEEF 7" 4/LB |
| 7551041 | HOTDOG SKNLESS BEEF 5.25" 8/LB |
| 7553182 | HOTDOG NAT CAS B&P 6.5" 10/LB |
| 7553277 | HOTDOG NAT CAS BP&C 6.5" 8/LB |
| 7553357 | HOTDOG NAT CAS B&P 6.5" 6/LB |
| 7553362 | HOTDOG NAT CAS B&P 6.5" 8/LB |
| 7553386 | HOTDOG SKNLESS BEEF 7" 6/LB FW |
| 7553879 | HOTDOG SKNLESS B&P 5.25" 8/LB |

Recipes



South of the Border Hot Dog

Ingredients: 6 Kayem Old Tyme Franks
6 fresh pineapple rings
1 large ear of sweet corn
2/3 cup fresh poblano peppers, sliced
6 corn tortillas
1 cup salsa
1/2 cup queso fresco
6 fresh sprigs of cilantro
Cooking spray

Instructions: Preheat grill to medium high heat. Spray the pineapple rings, poblano pepper and corn with cooking spray, grill until nicely charred. Place the poblano peppers in a bowl, cover for 10 minutes. Using a paring knife peel off the charred skin. Slice thinly. Cut the kernels off the ear of corn, should make about 1 cup of grilled kernels. Meanwhile, grill the tortillas (give a light spray of the cooking spray) on both sides. Grill the hot dogs and nicely brown on both sides, slice down the center lengthwise. To assemble: top the tortilla with a ring of the pineapple. Follow with the sliced hot dog, a dollop of the salsa, corn kernels, strips of the poblano pepper and cheese. Garnish with a sprig of cilantro.



Bacon Reuben Dog

6 Kayem Old Tyme Natural Casing Beef Franks
6 slices bacon
6 hot dog buns
6 slices swiss cheese
1 1/2 cup sauerkraut, heated
1/2 cup thousand island dressing
1/4 cup sweet pepper relish

Instructions: Grill hot dog and bacon slices over medium heat until nicely browned on both sides. Wrap each hot dog with a slice of bacon. Meanwhile, toast the hot dog buns on grill until golden. To assemble: Line the toasted bun with a slice of Swiss Cheese. Top with sauerkraut, drizzle with the Thousand Island dressing and a few teaspoons of the sweet pepper relish. Place the bacon wrapped dog in the bun.