

KAYEM NATURAL CASING & SKINLESS FRANKS



A FAVORITE FOODS PARTNER



- 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 • 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.