

## HOT DOGS

Hot dogs are great and everyone has their favorite way of doing them. I like sauerkraut and anchovies, but that's probably just the bear in me.

## FLIP OVER FOR YOUR NEXT CHALLENGE



### EARN THIS NUGGET

Cook a hot dog meal for your family on two separate occasions.

Regardless of how you like your hot dog, nothing beats a hot dog grilled on a barbeque. Your challenge is to cook some hot dogs to perfection.

- First of all, you'll want the right heat. I personally cook hot dogs on a low heat. So if you have access to a gas grill then put it on the lowest setting, if you are using charcoal, raise the cooking grate to one of the higher settings.
- I then wait for the grill to get nice and evenly warm and lay out the dogs.
- Every few minutes I roll them over just a bit so I get a little darkness working around the dogs.
- You may start to notice that you have some areas of the grill that are hotter than others. You may have to move the dogs around a bit to keep things consistent.
- When those dogs are looking good and brown all over, you are in good shape. I like it when the skins are just starting to split.
- Now, get them inside and get that sauerkraut and anchovies (or whatever your favorite condiment is) in that bun with that delicious dog.

