



Surefire Recipes from: BEST-EVER BARBECUE CONTEST

**HIDEAWAY HOAGIES** - 1<sup>st</sup> Place Winning Recipe

- 2/3 cup seeded, chopped fresh tomato
- 2 Tablespoons minced chives or fine chopped green onions
- 2 Tablespoons snipped fresh cilantro or parsley
- 2 Tablespoons finely chopped green pepper
- 4 crusty hoagie buns
- 2 Tablespoons butter, melted
- 1 large clove garlic, minced
- 8 ounces mini smoked hot dogs
- 1/3 cup barbecue sauce
- 4 thin slices sharp cheddar or peppered jack cheese

In a small bowl, stir together tomato green onion, cilantro, and green pepper; set aside.

Cut a thin slice from the top of each bun; remove the center, leaving a 1/2 inch shell.  
Reserve bread crumbs for another use.

Combine melted butter and garlic, brush over cut surfaces of buns. Grill buns, cut side down on an uncovered grill directly over medium hot grill about 2 minutes or until lightly toasted.

In a medium bowl, combine smoked franks and barbecue sauce; spoon into bottom buns. Top with 1 slice cheese and the mixed tomato mixture. Wrap in 12 inch pieces of heavy duty foil. Grill on an uncovered grill directly over medium hot grill, about 8 minutes or until cheese melts. Makes 4 servings

Note: The original first prize winning barbecue recipe called for using Wranglers' smoked franks and cutting them into smaller pieces and Velveeta cheese slices.

\*For a big party – prepare them ahead of time