



Feast in a Fist.....From Pork Chop Charlie

Serious brat or hot dog buns (no wimpy buns, please)

Extra Large beef premium hot dogs (I like Hebrew National 1/4 lb. dogs)

Mustard Potato Salad

Barbecue Sauce of your Choice

Toast Buns; Cook dogs

Brush the buns with warm BBQ sauce; place the dog inside; top with additional barbecue sauce; top with potato salad.....NOW, IT'S TIME TO EAT AND ENJOY

Gloria Goodtaste Additions:

When planning your trip:

1. Make sure you collect those little packages of little spices, dressings. condiments. Some suggestions might include: mustard, catsup, barbecue sauce, pickle relish, mayonnaise, Italian or vinegar/oil dressing, salt, pepper.
2. Plan on bring along several microwave baked red potatoes to make an easy potato salad.
3. Prepare a few pocket pies for dessert. Easy to make; delicious to eat.
4. You also need some utensils like a fork, knife, and some napkins.

5. A simple beverage like fruit flavored water.
6. A bag of chips – great from the bag or crush as a topping.
7. A fresh tomato adds that fresh flavor to your sandwich.

Potato Salad Smash

2 small red baked potatoes with skin
1 small packet of pickle relish
1 small packet of Italian Dressing
1 small packet of Barbecue sauce

Cut one baked potato into 6 to 8 pieces. Sprinkle with Italian dressing, pickle relish and a touch of barbecue sauce. Layer the potato salad with its skin on top of your hot dog sandwich.

Enjoy your picnic and all the Mother Nature's fantastic show along your way.