



Sweet 'n Salty Candied Hot Dog Oat Cookies

With just a touch of smoky flavor from its secret ingredient

- 1 Vienna beef frank hot dog
- 1-1/2 Tablespoons brown sugar
- 1/4 teaspoon ground cinnamon

Line a baking pan with foil; put rack in pan. Preheat oven to 400-degree F.

Cut each frank lengthwise into 4 to 5 thin strips. In a pie dish, combine brown sugar and cinnamon. Roll and press sugar mixture on hot dog pieces; set aside for about 5 or 10 minutes as the sugar softens. Roll hot dog pieces again to completely coat with sugar mixture. Place strips diagonally on rack. Bake in preheated oven for 10 to 15 minutes; removing strips as they caramelize.

Carefully remove candied hot dog strips from rack to foil covered dish to cool. When cool, with kitchen scissors, cut strips into pieces; place in small food processor or grinder; process to fine crumble consistency.

Yield: about 1/3 cup Set aside.

1-1/4 cup all-purpose flour
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/2 cup unsalted butter, softened
1/2 cup firmly packed brown sugar
1/2 cup granulated sugar
1 egg
1 teaspoon vanilla
3/4 cup uncooked quick oats
1/3 cup candied hot dog crumbles
1/3 cup chopped pecans or walnuts
1/2 cup dark chocolate chips

Line two or three insulated cookie sheets with non-stick mats. Preheat oven to 350 F degree oven.

In a large bowl, stir flour, salt, cinnamon, baking soda, and baking powder; set aside.

In mixing bowl, cream butter, brown sugar, and granulated sugar; beat in egg and vanilla. Stir in reserved flour mixture; add oats to form dough; stir in candied hot dog crumbles, pecans, and chocolate chips.

Using about 1 Tablespoon cookie scoop; drop scoops of dough on prepared cookie sheets about 2 inches apart or roll into balls and flatten slightly. Bake for about 15 minutes or lightly browned. Let cool 5 minutes; remove to cooling rack to cool completely. Yield: about 25 cookies

About the Recipe: No one will ever guess what makes this cookie so delicious. The secret ingredient is candied hot dog bits. The crisp oat cookies are filled with crunchy pecans, dark chocolate chips, and lightly flavored sweet 'n salty candied hot dog pieces. It's easy to prepare and the candied hot dog pieces can be prepared ahead of time.