



**HOT DIGGITY DOG**

CROSS



GIBBS SMITH

65 Great Recipes  
Using Brats, Hot Dogs,  
and Sausages

# HOT DIGGITY DOG

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# BEER-GLAZED AND BACON-WRAPPED CHEDDAR-STUFFED BRATS

MAKES 5 SERVINGS



1/4 cup regular or nonalcoholic beer  
1/4 cup packed dark brown sugar  
10 strips regular-cut bacon

1 teaspoon freshly ground black pepper  
5 (4-ounce) fresh bratwurst links  
2 ounces mild cheddar cheese

Preheat oven to 400 degrees F. Line a baking sheet with parchment paper.

Combine beer and brown sugar in a small bowl, whisking well to dissolve sugar, and set aside.

Arrange bacon on the prepared baking sheet, overlapping if necessary. Bake for 10 minutes. Reduce oven temperature to 275 degrees F, remove baking sheet from oven, and blot rendered fat from the bacon with a paper towel.

Brush both sides of each bacon strip with the beer syrup. Return to oven and bake for 10 minutes. Remove from oven, brush both sides of each strip with syrup again, and turn the strips over. Bake for 10 minutes. Remove from oven, brush both sides with syrup again, sprinkle with the pepper, and turn the strips over. Bake until lightly browned, about 5 minutes more. Remove from oven and set aside to cool.

Preheat a grill to medium-high. Grill bratwurst, turning frequently, until browned and cooked through, about 12 minutes. Do not turn off grill. Transfer bratwurst to a cutting board and cool for 10 minutes.

Cut each bratwurst lengthwise to within 1/4 inch without cutting all the way through. Cut the cheese in 2-inch-long strips that are 1/4 inch thick, and stuff each bratwurst pocket with cheese. Wrap each bratwurst with 2 strips of candied bacon, securing the ends with toothpicks. Return to grill and cook, turning frequently, until bacon sizzles and cheese starts to melt, 1–2 minutes. Serve warm.



## BREAKFAST DOGS

MAKES 6 SERVINGS



- 6 1/2 tablespoons unsalted butter, softened, divided
- 1/3 cup all-purpose flour
- 3 cups whole milk, warmed
- 1/2 teaspoon salt, plus more for seasoning
- 1/4 teaspoon freshly ground black pepper, plus more for seasoning
- 1 cup shredded sharp cheddar cheese
- 1/4 cup shredded Parmesan cheese
- 6 hot dog buns, split
- 6 jumbo all-beef hot dogs
- 6 large eggs
- 1/3 cup half-and-half
- 6 strips bacon, cooked until crisp and then crumbled
- Chopped fresh chives, for garnish

In a medium saucepan, melt 4 tablespoons of the butter over medium-high heat. Add the flour and cook, stirring constantly, until the mixture is pale yellow and frothy, about 1 minute. Slowly add the warm milk and continue whisking until sauce thickens and bubbles, 3-4 minutes. Reduce heat to a simmer, season with the salt and pepper, and simmer for 2 minutes. Add the cheeses and whisk until melted. Cover and keep warm over very low heat.

*(continued)*



# NEW ORLEANS ANDOUILLE-SHRIMP SKEWERS

MAKES ABOUT 40 PIECES

## *For the remoulade sauce*

- 1 cup mayonnaise
- 1/4 cup chili sauce
- 2 tablespoons Creole mustard
- 2 tablespoons extra virgin olive oil
- 2 tablespoons fresh lemon juice
- 2 teaspoons hot sauce
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon chili powder
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon garlic powder

- 4 medium green onions, finely chopped
- 2 tablespoons chopped fresh flat-leaf parsley
- 2 tablespoons minced celery
- 2 teaspoons capers, lightly chopped

## *For the skewers*

- 2 tablespoons extra virgin olive oil
- 3 tablespoons Cajun seasoning
- 1 1/2 pounds large shrimp, peeled and deveined
- 12 ounces smoked andouille sausage links
- 1 tablespoon chopped fresh flat-leaf parsley

To make the remoulade sauce, whisk together mayonnaise, chili sauce, mustard, oil, lemon juice, hot sauce, Worcestershire sauce, chili powder, salt, pepper, and garlic powder in a medium bowl until smooth. Add green onions, parsley, celery, and capers and stir to blend. Cover and refrigerate.

To make the skewers, whisk together oil and Cajun seasoning in a large bowl. Add shrimp and stir to coat. Cover and refrigerate, turning occasionally, for 1 hour.

Preheat a grill to medium-high. Cut sausage in even slices, spacing cuts so you will have 1 sausage slice for each shrimp. Thread 1 shrimp and 1 sausage slice on each skewer or toothpick. Spray a grill basket with nonstick spray and heat on the grill for 2 minutes. Add skewers in a single layer and grill, turning once, until shrimp are opaque and sausage is hot, about 3 minutes per side. Arrange skewers on a platter, sprinkle with parsley, and serve with remoulade sauce.





## SUMMER SWEET CORN SKILLET WITH SAUSAGE AND PEPPERS

MAKES 6 TO 8 SERVINGS



8 ears fresh corn, husks and silk removed  
2 tablespoons butter  
8 ounces kielbasa sausage, cut in 1/4-inch  
slices and then halved  
1/3 cup diced red bell pepper

1/3 cup diced green bell pepper  
1/3 cup diced orange or yellow bell pepper  
Salt and freshly ground black pepper  
Chopped fresh flat-leaf parsley, for  
garnish (optional)

In a large bowl, slice the corn kernels off the cobs and scrape each cob into the bowl to release the milk; set aside.

Melt the butter in a large, deep skillet over medium-high heat. Add kielbasa and cook, stirring occasionally, until just starting to brown, about 6 minutes. Add bell peppers and cook until tender, 7-8 minutes. Reduce heat to medium, add corn, and cook, stirring occasionally, until tender, 8-10 minutes. Season with salt and pepper to taste and cook for 1 minute more. Sprinkle with parsley, if using, and serve.

# CREAMY PESTO TAGLIATELLE WITH SAUSAGE AND MUSHROOMS

MAKES 6 SERVINGS



- |  |  |
|--|--|
| 1 pound Italian sausage links            | 2 cups heavy whipping cream                  |
| 1 tablespoon extra virgin olive oil      | 1 pound tagliatelle pasta                    |
| 1 pound button mushrooms, sliced         | 2 tablespoons prepared pesto sauce           |
| 2 cloves garlic, minced                  | Grated Parmesan cheese, for serving          |
| 1/2 teaspoon salt                        | Chopped fresh flat-leaf parsley, for garnish |
| 1/4 teaspoon freshly ground black pepper |  |

Bring a large pot of water to a boil over medium-high heat. Reduce heat, cover, and keep hot.

Meanwhile, in a large skillet, cook sausage over medium heat, turning occasionally, until cooked and browned, about 10 minutes. Drain on paper towels, cool, and cut in 1/4-inch slices; set aside.

Add oil to the same skillet and heat over medium heat. Add mushrooms, garlic, salt, and pepper. Cover pan, and cook, stirring occasionally, for 4 minutes. Uncover and cook, stirring, until the mushrooms are tender and liquid is evaporated, 2-3 minutes more.

Stir in cream and cook, stirring frequently, until mixture bubbles around the edges. Reduce heat to medium-low and cook, uncovered, until slightly thickened, 8-10 minutes. While sauce is cooking, return pot of water to a boil and cook the tagliatelle according to package directions; drain and set aside.

Add pesto to the sauce, stir, and cook just until combined, about 1 minute.

Divide tagliatelle among 6 warmed dinner plates. Arrange sausage on top, pour the sauce over, sprinkle with Parmesan cheese and parsley, and serve.

