



Grilled Carrot Hotdog

Recipe courtesy of BGETeamGreen Member @biggreeneggfoodie

Ingredients

6-8 carrots peeled and cut to approximately ½-1 inch longer than your hotdog buns. Try to pick carrots of similar size.

¼ cup soy sauce, tamari or liquid aminos

¼ cup apple cider vinegar

¼ cup water

1 tbsp agave, maple syrup or honey

1 tsp smoked paprika

½ tsp ground ginger

½ tsp garlic powder

1 tsp liquid smoke

Method

Eight hours before the cook, boil the carrots in water until tender, 8-12 minutes depending on the size of your carrots. Remove the carrots from the water and allow to cool.

Combine the remaining ingredients in a large zip lock bag. Add in the cooled carrots. Allow the carrots to marinate in the refrigerator a minimum of 8 hours or up to 24 hours.

Set the EGG for direct cooking without a convEGGtor at 350°F/177°C.

Remove the carrots from the marinade and grill on the EGG until desired grill marks.

Top with your favorite hotdog toppings. Shannon's favorite combination is vegetarian chili, shredded cheddar cheese and fresh jalapeños. Other options are ketchup and mustard with sautéed onions or slices of fresh tomato, avocado and feta cheese.

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