

## Texas Pete® K-Dawgs

### Description:

Texas Pete® CHA! crispy cornbread batter, beef hot-dog, melty cheese, rotating toppings.

TP Almost Classic – Texas Pete® CHA! spicy ketchup, Texas Pete® Honey Mustard aioli, Texas Pete® Relish

TP Bordertown - Texas Pete® ¡Sabor!, avocado crema, Texas Pete® Dust cotija.

TP Buffalo Blue - Texas Pete® Buffalo Wing Sauce, buttermilk blue cheese sauce, celery curls.



You can be sure you will bring the fun with these Texas Pete® K-Dawgs! Each skewer features crispy cornbread-battered mini hot dogs, interlayered with melty cheese, and topped with flavorful Texas Pete® sauces and toppings. It's a full-fledged tasting playground!

Yield: 30 Pieces, 3 Varieties (10 pieces of each)

Serving Size: 3 Pieces (1 of each variety)

Prep Time: 1 Hour 45 Minutes

### Ingredients

9 Tablespoons CHA! by Texas Pete® Sriracha Sauce

2 Quarts cornbread batter, prepared

30 cocktail wieners, beef

5 mozzarella sticks

30 ea. 6" Skewers

8 oz. tomato ketchup

$\frac{3}{4}$  cup Texas Pete® Honey Mustard Sauce

$\frac{1}{2}$  cup mayonnaise

$\frac{1}{2}$  cup cocktail onions, drained and minced

2 oz. Texas Pete® Green Pepper Sauce, minced

3 Tablespoons whole grain mustard

1 avocado, pitted and peeled

$\frac{1}{2}$  cup sour cream

1 lime, juiced

$\frac{3}{4}$  teaspoon kosher salt

1 Tablespoon Texas Pete® Dust

4 oz. cotija cheese

2 stalks celery, cleaned

oil or shortening, for frying

$\frac{1}{2}$  cup buttermilk blue cheese sauce, in piping bag or squeeze bottle

$\frac{1}{2}$  cup Texas Pete® Buffalo Wing Sauce, in piping bag or squeeze bottle

$\frac{1}{2}$  cup Texas Pete® ¡Sabor! Mexican Style Hot Sauce, in piping bag or squeeze bottle

## Directions

1. Mix 6 tablespoons of CHA! Sriracha Sauce with prepared cornbread batter. Chill until ready to use.
2. Slice cocktail wieners into short thirds, and mozzarella sticks into short even sixths. Skewer alternately on 6" skewers and chill. The final build should have alternating layers reflecting cocktail wiener, cheese, wiener, cheese, wiener.
3. For CHA! Ketchup, mix remaining 3 tablespoons of CHA! with ketchup. Prepare honey mustard aioli by mixing Texas Pete® Honey Mustard Sauce with mayonnaise. Combine cocktail onions, green pepper sauce, and mustard to create relish. Blend avocado, sour cream, lime juice, and salt until smooth for avocado crema. Store all sauces in separate squeeze bottles or piping bags in the fridge.
4. Mix Texas Pete® Dust with cotija cheese. Cut celery into 1" pieces and shave into ribbons using a Japanese mandoline. Soak in ice water to curl.
5. Heat oil to 375°F. Dip skewered wieners and cheese into cornbread batter, ensuring even coating. Fry until golden (about 4-5 minutes). Drain and cool slightly.
6. Top each K-Dawg with the corresponding sauces and garnishes:
  - a. *TP Almost Classic*: Apply CHA! Ketchup, Texas Pete® Honey Mustard aioli, and onion relish.
  - b. *TP Bordertown*: Drizzle ¡Sabor! Hot Sauce, avocado crema, and sprinkle Texas Pete® Dust cotija.
  - c. *TP Buffalo Blue*: Top with Texas Pete® Buffalo Wing Sauce and blue cheese sauce, add celery curls.
7. Present individually or as a trio flight.

## Chef's Notes

1. Experiment with different sausages like chicken, pork, or even seafood like lobster tails for a gourmet twist.
2. Try various cheeses such as Swiss for a nutty flavor or cheddar for a classic touch, especially with breakfast sausages.