Carrot Dogs with Tangy Toppings

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes
Makes 12 servings

Marinade

¼ cup rice vinegar
¼ cup apple cider vinegar
1-1/2 cups water
1 cup Tamari-soy sauce
3 Tbs. sesame oil
1 tsp. garlic powder
1 tsp. onion powder
1 tsp. black pepper
1 tsp. ground ginger

Carrot

12 carrots (peeled) about 1 inch in thickness, cut a little bigger than the size of the bun.
12 hot dog buns, buttered and toasted

In a medium saucepan with high sides, combine all the ingredients for the marinade. Place the carrots in the marinade and bring to a simmer. Cook until the carrots are al dente or fork tender. Remove the carrots from the marinade and refrigerate until ready to grill.

Place carrots on a grill and cook until slightly charred on each side and warmed in middle. Place carrot in hot dog bun and build your dog any way you want.

Topping Options

**BBQ Carrot Dog**
Brush with BBQ sauce then place on a heaping of coleslaw. (Tangy and sweet)

**The Hunter**
Mix 75% ketchup to 25% yellow mustard and brush on the carrot and top with crispy fried onions.

**Chicago Dog**
Smear with yellow mustard, green relish, diced onions, wedged tomato slices, dill pickle spears, sport peppers and a sprinkle of celery salt.