



HOT DOG WRAPS

A twist on an American Classic-Hot dogs wrapped in Rich's whole grain dough for K12 Foodservice.

Yield: 1 Hot Dog Wrap

INGREDIENTS

1 Each **RICH'S** 5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)

2 oz Beef Wiener

1/4 C Ketchup

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0° F to -10° F until ready to use.
- 2 Remove desired number of doughs from the case and cover the pan of dough with plastic to prevent dough from drying out during thawing.
- 3 Place covered pans of doughs in the cooler to thaw overnight.
- 4 Allow covered thawed dough to rise at room temperature 1-2 hours until it is light and fluffy.

CHEF NOTES

This recipe provides 2.25 oz grain eq. and 2 MMA per 1 hot dog in accordance with USDA guidelines for child nutrition.



- 5 Place dough rounds on a sheet pan lined with parchment paper. Place a 2 oz. beef wiener on the center of the dough and brush the edges of the dough with water to moisten.
- 6 Fold the dough over the wiener and roll up. Pinch the edges together to seal the seam and place the seam side down on the pan. Spray with butter flavored oil and sprinkle your choice of seasonings on top of the dough.
- 7 Place pan of wraps in a 350-375°F oven to bake until crust is golden brown and center of the wiener is 165°F. (approx. 8-10 min.)
- 8 Serve each baked Wrap with 1/4 c. catsup and/or mustard for dipping.