Carrot Hot Dogs

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Prep Time	Cook Time	Total Time	Servings
20 min	10 – 20 minutes	40 minutes	8-16

Ingredients

- 16 medium carrots, trimmed and shaped with a peeler to resemble hot dog links
- 2 cups water
- 3/4 cup soy sauce
- 1/4 cup liquid smoke
- 1/4 cup lemon juice
- 6 cloves of garlic, minced
- 1 teaspoon sesame oil
- 1 tablespoon onion powder
- 1 teaspoon garlic powder

Instructions

1. Fill up a pot with enough water to cook the carrots. Heat it up and bring the water to a boil, while washing and peeling the carrots.
2. Cook the carrots in water until they are fork tender.
3. While the carrots are cooking, whisk all the marinade ingredients together in the container where the carrots will be marinating (ideally a container that has capacity to hold 2 quarts in volume).
4. Once the carrots are cooked, drain the water and place the carrots in ice cold water for about 1 minute to stop the cooking process.
5. Add the carrots to the marinade, cover and refrigerate for at least 24 hours, rotating the carrots if needed if the liquid is not covering all the surface of the carrots.
6. To prepare the carrots to serve the next day, heat up a non-stick pan or grill, coat with a little sesame oil if needed to prevent the carrots from sticking. Grill them, rotating the sides until they heat up completely. You can also baste them occasionally with the remaining marinade to keep them moist and to add more flavor.
7. Place the carrot in the hot dogs in the bun and add the fixtures you normally add to your hot dogs.

Bonus Tips

- This recipe makes 8 – 16 servings, depending on whether you will prefer to add one or two of the prepared carrots to the bun, based on their size and your preference.
- Save the leftover marinade in an airtight container and place it in the freezer to reuse one more time for another batch of hot dog carrots, or use for something else if preferred (soups, marinade for tofu, to add as a sauce to stir fry vegetables, etc)