



Brickyard's Coney Island Dogs

Hot dogs topped with shredded beef, gooey melting cheese, and popping peppers

- 1 or 2 fresh jalapenos, sliced into rounds
- 1 Tablespoon avocado oil
- 7 ounces shredded cooked beef
- 4 Tablespoons favorite or Carolina BBQ sauce or to taste
- 4 jumbo beef franks
- 4 ounces cheese spread (Velveeta cheese)
- 2 Tablespoons milk or heavy cream or until desired consistency
- 4 brioche hot dog buns, split, toasted, or steamed
- 2 to 4 Tablespoons red pepper relish

Sauté Jalapenos: Heat oil in small skillet; add jalapeno slices, sauté until just starting to turn light brown. Remove from skillet, set aside.

Note: The time for cooking the microwave recipes will vary according to microwave oven used.

Prepare Shredded Beef and Franks In a microwave safe bowl, stir together shredded beef and BBQ sauce to combine. When ready to serve, cook in microwave oven, covered, on high power or medium power 5 until hot, stir frequently. Do not overcook. Set aside to stay warm.

Place franks on a microwave-safe dish; cook on high or medium power 5 until hot or grill franks if desired. Place 1 warm hot dog in each bun.

Prepare Cheese Sauce:

1. Cube the Velveeta. Cut the Velveeta cheese brick with a sharp kitchen knife into equal size cubes.
2. Arrange the cubes of cheese in a medium microwave-safe dish; add 2 Tablespoons milk Cover the dish with a lid or microwave-safe plastic wrap. Add additional milk as needed for desired consistency.
3. Microwave in 30 second intervals on high power for 30 seconds. Stir the sauce, then microwave it again for another 30 seconds. Repeat as needed until the cheese melts down into a smooth sauce.
4. Frequent stirring is necessary if you want to prevent the cheese from burning. Use while warm as it thickens upon standing

For More Hints See:

<https://www.wikihow.com/Melt-Velveeta-Cheese>

Cook's Note: Some barbecue shredded beef products are not quality products. We found that Lloyds 15 oz. Seasoned Shredded Beef in BBQ Sauce has poor quality and quantity of meat mixed with a sharp tasting barbecue sauce.

About the Recipe: Short rib coney dogs are one of the concession items that will be served at the Indy 500. Make sure to try one If you are planning on being there. Can't go? Don't fret! Try making our inspired dog for that speedway party at your house. Just Imagine your guests enjoying juicy beef hot dogs, nestled in soft buns, topped with rich, tender, shredded barbecued beef. The golden melting cheese drizzles down, forcing them to lick their fingers while the hot pop of fried peppers and red pepper relish zig across their taste buds. Yes, they are that delicious.

What is a Coney Island Hot Dog?

A Coney Island hot dog, Coney dog, or Coney is a hot dog in a bun topped with a savory meat sauce and sometimes other toppings. It is often offered as part of a menu of classic American diner dishes and often at Coney Island restaurants. It is largely a phenomenon related to immigration from Greece and the region of Macedonia to the United States in the early 20th century. For More Information See:

https://en.wikipedia.org/wiki/Coney_Island_hot_dog