



Carrot Hot Dogs

Jacob · 29/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 40 mins

Description

Yes these hot dogs are actually carrots These vegan hot dogs are full of flavor and perfect for the entire family They can also be cooked in the microwave Wrap them in a bun and top with your favorite hot dog condiments

Ingredients

- - 10 carrots
- ends trimmed to make hot dog shape - 1 cup soy sauce - 1 cup water - $\frac{1}{2}$ cup rice vinegar - $\frac{1}{4}$ cup sesame oil - 1 tablespoon minced fresh ginger root - 2 cloves garlic
- minced - ground black pepper to taste

Instructions

1. Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add carrots
2. cover
3. and steam until crisp-tender
4. about 15 minutes. Run cold water over carrots to stop the cooking process. Transfer carrots to a storage container. Whisk soy sauce
5. water
6. vinegar
7. sesame oil
8. ginger
9. garlic
10. and pepper together in a bowl; pour over carrots. Cover the container and refrigerate for at least 3 hours or longer for a more intense flavor. When ready to cook
11. preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove carrots from marinade and shake off excess. Discard remaining marinade. Cook carrots on the preheated grill until the desired doneness is reached
12. 5 to 10 minutes. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount consumed will vary.