



HOW TO COOK IMPOSSIBLE™ BEEF HOT DOGS **MADE FROM PLANTS**

KEY INGREDIENTS

- Wheat Gluten
- Sunflower Oil
- Coconut Oil

SIMPLE STORAGE & HANDLING

- Perishable, keep frozen or refrigerated at all times.

Cook before the indicated best by date.

- For best results, thaw before use. Refrigerate for up to 10 days.
- Shelf life is 15 months frozen, 14 days thawed.

COOKING INSTRUCTIONS

Boil: Add hot dogs to boiling pot of water, reduce heat to a simmer and cook the hot dogs for 2-3 minutes

Flat-Top Stainless Steel Griddle (Whole and Butterflied):

Place hot dogs on seasoned griddle preheated to 360°F. For whole links, turn the hot dogs 1 quarter-turn every 1:30 minutes for 6-8 minutes. For butterflied links, flip the hot dogs every 1:30 minutes for 4-6 minutes.

Grill: Place hot dogs on grill that's been preheated to approximately 400°F. Turn the hot dogs 1 quarter-turn every 2 minutes for 8-10 minutes

Steam: Place the hot dogs into a basket, tray, or other container, and place into the steamer. Steam for at least 5 minutes. Note: Do NOT leave hot dogs in the steamer for longer than 1 hour.

Roller: Turn on the hot dog roller and set the thermostat controls to the desired setting (200°F recommended), and allow the rollers to preheat. Preheat rollers (200°F recommended). Cook hot dogs on rollers for 45 minutes to 1 hour. For best results, Do NOT exceed 90 mins on the roller.

Deep Fry: For corn dogs, coat hot dogs in batter and fry for 5-6 minutes. Turn continuously for even cooking. Maintain the oil temp at 350°F throughout cooking so the corn dog batter cooks all the way through.

CONTACT US

For more information, reach out to your **Impossible Foods sales rep** or **distributor**

You can also **visit our website** for more inspiration.

Impossible's meaty, smoky tasting, delicious plant-based beef hot dogs can be prepared just like animal hot dogs - grilled, pan-fried, boiled, or steamed. Garnish them as you normally would - in a bun with ketchup, mustard, relish, onions, or pickles, Impossible Beef Hot Dogs are so convenient to make.

IMPOSSIBLE™ MENU INSPIRATION



Carolina Slaw Dog



Chicago Dog



Dodger Dog