



E-Cookbooks Recipe Sampler

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A&W Chili Dogs

- 1 Sabrett brand 2 ounce beef frankfurter (7½" long)
- 1 regular hot dog roll
- 3 Tablespoons A&W Coney Island Sauce (see recipe below)
- 1 Tablespoon chopped white onion
- 1/2 Tablespoon Kraft shredded mild cheddar cheese (optional)

A&W Coney Island Chili Dog Sauce

- 1 pound ground chuck
- 1 six ounce can Hunts tomato paste
- 1 Cup water
- 1 Tablespoon sugar
- 1 Tablespoon prepared yellow mustard
- 1 Tablespoon dried, minced onion
- 2 teaspoons chili powder
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon celery seed
- 1/2 teaspoon ground cumin (heaping)
- 1/4 teaspoon ground black pepper

Making the Chili Dog Sauce:

1. In a 2 qt. saucepan, brown the ground chuck, breaking into very small pieces. Salt and pepper lightly while cooking. Do not drain the fat.
2. Add the remaining ingredients. Simmer, uncovered, 30–45 minutes until it thickens. Stir occasionally.
3. Allow to cool, cover, and refrigerate until "Dog–Time". You'll be microwaving what you need later.

Cooking your A&W Chili Dog

1. Bring a 2 qt. saucepan of water to a rolling boil.
2. Remove the saucepan from the heat, and add the desired number of frankfurters to the water. Cover and let sit about 10 minutes.
3. After the franks are done, microwave the chili dog sauce until steaming. (Only microwave what you need, save the rest) Then microwave each hot dog roll 10 seconds....just enough to warm.

4. Remove the cooked franks with tongs, and place on the microwaved hot dog roll.
5. Add about 3 Tablespoons of your prepared A&W chili dog sauce, and the chopped onion. Grated cheddar cheese is optional.

A1 Sauce

1/2 Cup Orange Juice
1/2 Cup Raisins
1/4 Cup Soy Sauce
1/4 Cup White Vinegar
2 Tbsp Dijon mustard
1 Tbsp Bottled Grated Orange Peel
2 Tbsp Heinz Ketchup
2 Tbsp Heinz Chili Sauce

1. Bring to a boil for 2 minutes stirring.
2. Remove from heat. Allow to cool to lukewarm.
3. Put mixture in a blender till it is pureed. Pour in bottle.
4. Cap tightly and refrigerate to use within 90 days.

Applebee's Classic Patty Melt

1 burger patty
Salt, pepper, granulated garlic, to taste
Melted butter, as needed
2 pieces Italian bread
2 tablespoons mayonnaise with roasted garlic and mustard
2 slices Swiss cheese
2 slices Cheddar cheese
1/2 cup sliced onions

Season one side of the burger with salt, pepper and garlic. Place on grill or in broiler, seasoned side down. Then season the other side. Cook to desired doneness.

While burger is cooking, melt butter in fry pan on medium heat or in electric skillet (set at 350F). Spread mayonnaise onto bread. Drop bread, dry side down, onto melted pools and swirl to coat (to avoid sticking).

Cover one slice of bread with two slices of Swiss cheese and the other with two slices of Cheddar.

In a separate frying pan, melt butter and saute sliced onions. Season with salt, pepper and garlic while heating.

Place cooked burger patty on top of one cheese-topped slice of bread and the sauteed onions on the other. Carefully close and cut sandwich. Serve with your favorite summer side dish.

Applebee's Bourbon Street Steak

- 1/2 cup bottled steak sauce
- 1/4 cup bourbon whiskey
- 1 tablespoon honey
- 2 teaspoons prepared mustard
- 4 beef rib, round, or chuck steaks (10 ounces each)

Combine all the ingredients except the steaks in a baking dish or resealable plastic storage bag; mix well. Add the steaks; cover (or seal) and refrigerate for 2 hours, or overnight. Preheat the grill to medium–high heat. Grill the steaks for 12 to 15 minutes, or until desired doneness, turning them over halfway through the grilling.

Auntie Ann's Pretzels

1 1/2 cup warm water
1 1/8 tsp. active yeast (1 1/2 pkg)
2 Tbs. brown sugar
1 1/8 tsp. salt
1 cup bread flour
3 cups regular flour

2 cups warm water
2 Tbs. baking soda

To taste coarse salt
2–4 Tbs. butter (melted)

Sprinkle yeast on lukewarm water in mixing bowl; stir to dissolve. Add sugar, salt, and stir to dissolve; add flour and knead dough until smooth and elastic. Let rise at least 1/2 hour.

While dough is rising, prepare a baking soda water bath with 2 cups warm water and 2 Tbs. baking soda. Be certain to stir often.

After dough has risen, pinch off bits of dough and roll into a long rope (about 1/2 inch or less thick) and shape. Dip pretzel into soda solution and place on greased baking sheet. Allow pretzel to rise again. Bake in a 450 degree oven for about 10 minutes or until golden. Brush with melted butter and enjoy!

Toppings:

After you brush with butter try sprinkling with coarse salt.
Or for Auntie Anne's famous cinnamon sugar, try melting a stick of butter in a shallow bowl(big enough to fit the entire pretzel) and in another bowl, make a mixture of cinnamon and sugar. dip the pretzel into the butter, coating both sides generously. then dip again into the cinnamon mixture.

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