



# HOW TO COOK IMPOSSIBLE BEEF JUMBO HOT DOGS MEAT FROM PLANTS



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.

## WHAT ARE THE KEY INGREDIENTS IN IMPOSSIBLE BEEF?

- Wheat Gluten
- Sunflower and Coconut Oil\*

\* deodorized and not a major allergen

## 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.

## COOKING INSTRUCTIONS

*Heat until the internal temperature reaches a minimum of 145°F.*

- **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.

## IMPOSSIBLE MENU INSPIRATION



### CAROLINA SLAW DOG



### CHICAGO DOG



### L.A. DOG

## CONTACT US

For more information, reach out to your **Impossible Foods sales rep** or [Hello@ImpossibleFoods.com](mailto>Hello@ImpossibleFoods.com). You can also [visit our website](#) for more inspiration.



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