



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



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