

# BBQ Hot Dog & Potato Packs Recipe

Adapted from [Taste of Home](#)



## Ingredients

- 1 package (20 ounces) refrigerated red potato wedges
- 4 hot dogs
- 1 small onion, cut into wedges
- 1/4 cup shredded cheddar cheese
- 1/2 cup barbecue sauce

## Directions

1. Divide potato wedges among four pieces of heavy-duty foil (about 18 in. square). Top each with a hot dog, onion wedges and cheese. Drizzle with barbecue sauce. Fold foil around mixture, sealing tightly.
2. Grill, covered, over medium heat 10-15 minutes or until heated through. Open foil carefully to allow steam to escape. Yield: 4 servings.

# Guacamole Dog

Adapted from [Real Simple](#)

## Ingredients

- 4 PHNB all-natural beef hot dogs
- 1 avocado, peeled and pitted
- 1 tablespoon fresh lime juice
- kosher salt and black pepper
- 4 hot dog buns, split
- 4 small romaine lettuce leaves
- 1/4 small red onion, chopped
- hot sauce (such as Tabasco), for drizzling



## Directions

1. Cook the hot dogs according to the package directions.
2. In a medium bowl, mash the avocado with the lime juice; season with 1/4 teaspoon each salt and pepper.
3. Place a hot dog in each bun and, dividing evenly, top with the lettuce, mashed avocado, and onion. Drizzle with the hot sauce.