

Weiner Treats

This procedure will work with any type of hot dogs, including pork, beef, chicken or turkey. Experiment with cooking times until you know how YOUR type of hot dogs react to the microwave.

1. Begin with 4 hot dogs. Cut hot dogs lengthwise. *(Be sure to cut all the way through.)*
2. Rotate the hot dogs 90 degrees and cut lengthwise again. The hot dogs have now been quartered.
3. Slice the hot dogs into approx 1/4" to 3/8" slices (depending on the size of your dog).
4. Place two layers of paper towels on a plate. Spread the hot dogs into a single layer on the paper towels.
5. Place a double layer of paper towels on top of the hot dogs.
6. Microwave on high for 4 minutes.
7. Check the condition of the hot dogs. If they are spongy and do not look crispy, microwave for another minute or two. *(Blot the hot dogs with the top paper towel to absorb the grease.)*
8. Continue to microwave for additional time until the result is a slightly crispy treat. The best consistency should look like crisp-but-not-overcooked bacon. *The exact amount of time will vary based on the power of your microwave, the number of hot dogs cooked at one time, and their contents. DO NOT OVERCOOK if it looks like the grease on the paper towels is getting dark brown — the grease COULD catch fire. Depending on several factors the actual time needed may be 6-10 minutes for 4 hot dogs, less if only 2 hot dogs are cooked at one time.*
9. Blot the hot dogs well, and "massage" them to separate any that may be cooked together.
10. Because most of the grease is cooked away, the treats will last at least several weeks without refrigeration.