



As seen in the NJGCA Road Warrior e-newsletter on July 4, 2008

PATRIOTISM, FAMILY, & HOT DOGS

Three Things That Are Important As America Celebrates Her July 4th Birthday!



Hot dogs and BBQ have been a traditional theme for Americans on our national holiday. BBQ aficionados who are serious about their hot dogs and burgers have a commitment to grilling with excellence. A serious Hot Dogger keeps his BBQ handy and working thru the winter.

For those of you amateurs, who first fire up the grill on July 4th, please heed some words of advice.

Only skinless hot dogs should be placed on a grill. If you are planning to use hot dogs with natural casings, please cook them properly by boiling them to 160 degrees so the natural casing has a delightful snap when you bite into it.

For the professional griller, place your skinless hot dogs on the grill and gently roll them from side to side-using tongs. Do not poke or prod the hot dogs to roll them over. Doing so will cause the release of the savory juices meant to make your taste buds dance. The hot dog is cooked when the color turns light brown. Do not over cook, as this tends to make the outer side of the hot dog crusty. If you have cooked the hot dog until you have achieved the color of black, please consider discarding the dog and starting over.

Have a safe and happy 4th of July!