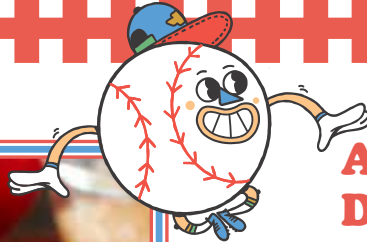


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Apple Pie HOT DOG

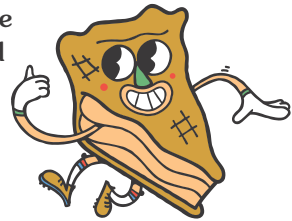


APPLE PIE HOT DOG RECIPE

Yield: 1 serving

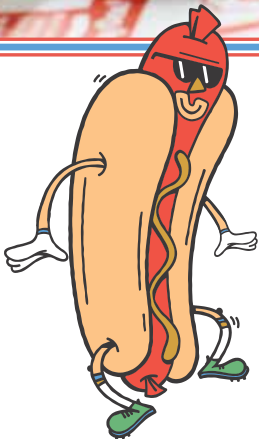
Apple Pie Hot Dog Ingredients:

- 1 packet Pie crust dough
- 1 3/4 oz. Apple pie filling, lightly mashed with a fork
- 1/2 oz. Bacon Jam
- 1 All-beef hot dog (5 1/2" long)
- 2 tsp Demerara sugar
- 1 Egg, beaten
- Pinch Apple pie spice
- Drizzle Apple Mustard



Bacon Jam Ingredients:

- 6 strips Applewood smoked bacon, finely chopped
- 1 tbsp Brown sugar
- 2 tbsp Honey
- 2 tsp Apple cider vinegar
- Pinch Freshly ground black pepper



Apple Mustard Ingredients:

- 1 cup Apple pie filling
- 1 cup Yellow mustard

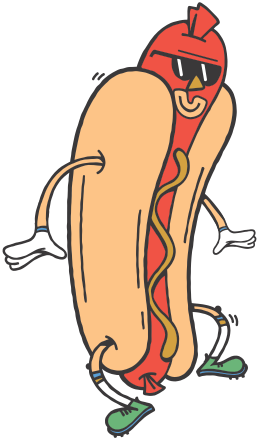
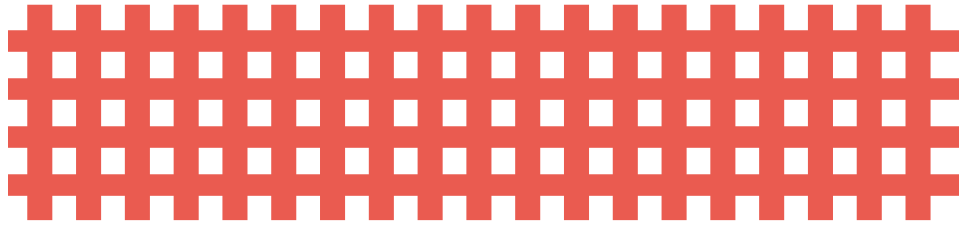
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INSTRUCTIONS

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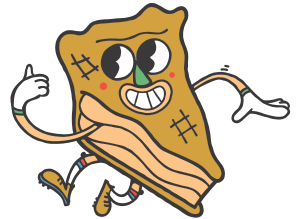
Apple Pie

HOT DOG



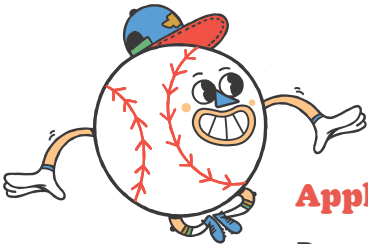
Apple Pie Hot Dog Instructions:

1. Cut two 3" x 5" pie crust dough rectangles and place on baking sheet
2. Egg wash pie crust dough edges
3. Spread 1 $\frac{3}{4}$ oz. apple pie filling. Then spread $\frac{1}{2}$ oz. Bacon Jam
4. Place hot dog with $\frac{1}{2}$ " of hot dog offset
5. Cover with second 3" x 5" pie crust dough
6. Crimp edges with a fork to seal
7. Egg wash top of Apple Pie Hot Dog
8. Sprinkle with apple pie spice and Demerara sugar
9. Bake in oven at 350° F for 18–20 minutes until golden
10. Remove from oven. Drizzle Apple Mustard and top with crumbled bacon



Bacon Jam Instructions:

1. Sauté bacon in a hot pan until fat renders, pouring off fat after bacon cooks
2. Once golden, add sugar, honey, vinegar and pepper
3. Reduce heat and simmer until liquid is syrupy and coats bacon
4. Remove from heat and cool



Apple Mustard Instructions:

Puree ingredients in blender until smooth

