



Cooking hot dogs over the fire gives them a nice smoky flavour and they are delicious served with your favourite sauce. Cook over a slow bed of coals to avoid burning.

## Recipe



by MELISSA FROHLOFF

# Smoky hot dogs

- 1-1/2 cups self-raising flour
- 1/2 tsp ground sea salt
- 250g natural yoghurt
- 12 paddle pop sticks
- 12 frankfurts
- Tomato sauce, to serve
- 1 egg, lightly beaten

### Method

1. Soak paddle pop sticks in a bowl of water for an hour before use. This will prevent the sticks from catching alight on the campfire.
2. Place flour and sea salt in a large mixing bowl and combine. Add yoghurt and combine ingredients to make dough. Knead until dough is smooth.

3. Select a firm surface to roll out base and dust with flour. Apply flour to the surface of rolling pin to stop dough from sticking. If dough is too wet, add a sprinkle of flour to adjust the mixture.
4. Cut the dough in six equal portions and roll out in a long rectangular shape. Each portion will make enough for two hot dogs.
5. Push one paddle pop stick into the end of each frankfurt.
6. Roll the frankfurt in dough to enclose. Dab egg on outer edge to make the dough stick and then baste dough with egg.
7. Cook hot dogs over a grill on a slow-burning fire and rotate until golden brown.

### Tips

This is a great way to entertain the kids. They will have lots of fun helping make the hot dogs as well as eating them. Cooking hot dogs over a campfire infuses them with a smoky flavour; otherwise they can be grilled on low heat in a pan on the stove top.