

## SOME SUGGESTIONS FOR YOUR

# CAROLINA CUE HOT DOGS



**PIG & COW:** PILE BARBECUE ON TOP OF HOT DOG IN FRESH BUN. TOP WITH CAROLINA COLE SLAW (CHOPPED CABBAGE THAT HAS BEEN DRESSED WITH CAROLINA 'CUE SAUCE).



**GRILLED HOT DOG & PIMENTO CHEESE PLATE:** MAKE A PLATE WITH A SCOOP OF ELIZABETH'S EASY PIMENTO CHEESE, GRILLED CAROLINA CUE HOT DOG AND A MESS OF SALTINE CRACKERS. PICKLES OPTIONAL.



**HOT DIGGITY DOG MAC 'N CHEESE:** SLICE UN-HEATED HOT DOG INTO 1/4-INCH ROUNDS. MIX INTO YOUR FAVORITE MAC 'N CHEESE RECIPE. HEAT AS DIRECTED. KIDS OF ALL AGES LOVE HOT DOG MAC 'N CHEESE!

## ELIZABETH'S EASY PIMENTO CHEESE

*"I MAKE THIS PIMENTO CHEESE WEEKLY, STORE IT IN A GLASS MASON JAR AND KEEP IN THE REFRIGERATOR TO HAVE ON HAND. SERVE WITH HOT DOGS, CELERY STICKS, CRACKERS, PRETZELS, OR IN A SANDWICH. MIX IT UP, BABY!"*

*Elizabeth*

16 OUNCES

SHARP CHEDDAR CHEESE, GRATED BY HAND

1/4 CUP

BEST-QUALITY MAYONNAISE, SUCH AS HELLMANN'S

2 TABLESPOONS

CREAM CHEESE, ROOM TEMPERATURE

1/4 CUP (2 OUNCE JAR)

DICED DROMENDARY PIMENTOS, PLUS THE LIQUID

FRESHLY GROUND BLACK PEPPER

YIELD: ABOUT 2 1/4 CUPS

IN A MEDIUM BOWL MIX THE CHEESE AND MAYONNAISE TOGETHER WITH A FORK UNTIL IT HOLDS TOGETHER. ADD THE CREAM CHEESE, PIMENTOS AND THEIR LIQUID, MIX TO DISTRIBUTE. SEASON WITH A GENEROUS AMOUNT OF FRESHLY GROUND BLACK PEPPER. COVER AND REFRIGERATE UNTIL READY TO SERVE.

---

**LOG ONTO [CAROLINACUETOGO.COM](http://CAROLINACUETOGO.COM) FOR ALL YOUR BARBECUE AND PARTY NEEDS**

NORTH CAROLINA-STYLE WHOLE-HOG BARBECUE & ARTISINAL GRASS-FED ALL-BEEF HOT DOGS ARE AVAILABLE BY THE POUND OR IN MEAL KITS.

CAROLINA 'CUE GEAR, COOKBOOKS  
BY ELIZABETH KARMEL AND MORE ONLINE...