

# FANCY HOT DOG BITES WITH 2 EASY DIPPING SAUCES



**Prep Time:** 30 minutes (includes baking time)

**Serves:** 18 bite-sized pieces

**Pairs well with:** cold beer, potato chips, good conversation, and pickles

## Ingredients:

- 6 good quality hot dogs, such as Hemplers or Painted Hills brand
- 1 sheet of puff pastry, thawed
- 1 egg for the egg wash
- 1 tsp each of poppy seeds, black sesame seeds, and/or everything bagel seasoning (This is personal preference, you can use all of one of them, or all three individually. You can get creative here, they are all great toppings!)

## For the dipping sauces:

Sauce #1: Harissa Ketchup

- 2/3 cup ketchup
- 1 tsp Harissa seasoning

Sauce #2: Maple Mustard

- 2/3 cup Stone Ground Mustard
- 2.5 Tbsp Pure maple syrup
- ½ tsp white wine vinegar

## T ^ Δ C X:

1. Preheat your oven to 400 degrees and line a baking sheet with parchment paper.
2. On a lightly floured cutting board, roll out your thawed piece of puff pastry to a 12 x 12 inch square.
3. Cut in half, vertically. Then, cut each half into thirds horizontally, so you have six equal pieces.
4. Place a hot dog on each piece and brush one end of the pastry lightly with water to help seal when you roll it up.
5. Roll up each hot dog in the puff pastry until fully covered and lightly press to seal the bottom. No need to press the seams closed at the open ends. Place the hot dogs seam side down onto your prepared baking sheet.
6. Make your egg wash by cracking an egg into a small bowl and add 2 tbsp of water. Whisk with a fork until fully incorporated.
7. Using a pastry or soft bristled basting brush, brush each wrapped hot dog with the egg wash until fully covered.
8. Sprinkle your desired toppings (poppy seeds, black sesame seeds, or everything bagel seasoning).
9. Carefully cut each dog into 3rds, so you have 18 pieces.

10. Bake for 12-15 minutes or until puff pastry is puffed up and golden brown. These are best served right out of the oven. While they are baking, whip up the two easy dipping sauces to serve with these tasty morsels.
11. In two separate bowls, mix together the ingredients for the Harissa ketchup, and then the Maple Mustard for two distinct flavors to dip your dogs in. The ketchup will be spicy with the addition of the harissa, and the stone-ground mustard will have a sweetness to curb the tangy mustard.

**Notes:**

- Buy the best hot dogs you can, they do make a difference with these, and you can even substitute Chorizo brauts for a spicier version.
- A box of frozen Puff pastry typically comes with two sheets, so if you'd like to make a big batch of these, make sure to buy two packs of hot dogs, and double the two dipping sauce ingredients.
- These freeze well for a great make ahead party appetizer! If freezing to bake later, once you cut your puff pastry wrapped hot dogs into thirds, instead of putting them into the oven, take your pan and set it into the freezer. Freeze for 1-2 hours or until firm, then place them into a plastic zip locked bag and return the bag to the freezer. You can bake them straight from the freezer on a parchment lined sheet pan at 400 degree , adjusting the baking time to 25-30 minutes, or until puffed up and golden brown.
- To defrost your frozen puff pastry sheet, set it into the fridge to defrost the night before you plan to make these, and they will be all ready to go!
- Harissa seasoning is a wonderful staple to have in your pantry. More recipes with it to come! Here is a link to purchase some:  
*[Whole Foods Market, Organic Harissa Seasoning](#)*

## HOW DID YOU LIKE IT?

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