

KLEMENT'S BEEF FRANKS WITH BASIL & FETA

YIELD: 6 EACH



INGREDIENTS

12 OZ. PKG. Klement's Uncured Beef Frank

¾ CUP Balsamic Ketchup (See Recipe)

6 OZ. Feta Cheese Crumbles

12 Fresh Basil Leaves

6 Brioche Hot Dog Buns

EQUIPMENT

- Grill
- Cast Iron Skillet
- Tongs
- Cutting Board
- Sheet Pan
- Parchment Paper
- Spoon

PROCEDURE

1. **COOK** Beef Franks on Grill, Cast Iron Skillet, or a fry pan until it reaches an internal temperature of 165 degrees. Set aside.
2. While cooking your Beef Franks, **PLACE** the Brioche Buns into a 325-degree oven and warm for 2-3 minutes on a pan lined with parchment paper.
3. **TAKE** the warm Brioche Bun and line each bun with two whole fresh basil leaves.
4. **PLACE** the Beef Frank on top of the Basil Leaves inside of the bun.
5. To prepare each Beef Frank, **SPRINKLE** some of Feta Cheese Crumbles on top of the Beef Frank.
6. **DRIZZLE** or spoon on top of each Frank the Balsamic Ketchup and serve immediately and enjoy.

BALSAMIC KETCHUP

YIELD: 1 ¼ CUPS

➤ INGREDIENTS

1 CUP Low Sugar Ketchup

1/4 CUP Balsamic Glaze

1/2 TSP. Ground Black Pepper

1/2 TSP. Kosher Salt

➤ EQUIPMENT

- Small Stainless Steel Bowl
- Wire Whisk

➤ PROCEDURE

- 1. PLACE** all ingredients into a small mixing bowl and mix with spoon or whisk until fully incorporated.
- 2. TOP** unto Beef Frank or desired item.
- 3. PLACE** in a sealed container and keep refrigerated after use.

** Balsamic Ketchup will last up to 7 days refrigerated.*