

Greetings from the Grinnell Food Coalition,



What can you do with this food?

Check out the recipe below. You can use several things in this box to prepare delicious meals. Thanks to Todd Armstrong, we are also pleased to offer a cooking lesson video for anyone interested in additional cooking tips or recipes. To view previous recipes and watch for more recipes and videos, please see the website below.

To check out more recipes and watch cooking videos, go to:

www.ahrensfamilyfoundation.org/local-resources/

Hot dogs with Spaghetti

Contributed by Todd Armstrong

Kids will like to help make this dish, and will like eating it as well, and it doesn't require many ingredients or much equipment. This recipe offers a creative use of hot dogs, and comes from Russia, where the hot dog (or sosiska, in Russian), was and remains popular.

Ingredients:

Hot dogs
Spaghetti (any brand, about ½ pound)
Water
Salt
Butter
Shredded cheese (optional)

Equipment:

Soup pot with cover
Sharp knife
Large spoon or fork
Colander or strainer

Instructions:

1. Fill pot with water, cover, and bring to boil.
2. Cut hot dogs crosswise into 1 ½ inch pieces.
3. Take dry spaghetti, and spear 6-8 strands through the hot dog section, so that the spaghetti sticks out evenly on both ends. It should look like a shish-kabob with one piece of hot dog in the middle of the uncooked spaghetti.
4. Add 1 teaspoon salt to boiling water, cover, and bring back to boil.
5. Add the hot dog and spaghetti combos into the pot a few at a time.
6. Some of the spaghetti may stick out; as the spaghetti softens, carefully push the hot dog and spaghetti combos into the boiling water.
7. Stir gently from time to time to cook spaghetti completely; it should be soft, but still have a bit of bite to it (al dente).
8. When done, gently drain the hot dogs and spaghetti into a colander, and return to pot, and add a tablespoon of butter and gently stir, to keep spaghetti from sticking together.
9. Serve with any kind of shredded cheese (optional)

This box of food is brought to you by a partnership of the **Grinnell Food Coalition** and the United States Department of Agriculture (USDA) Farmers to Families program.