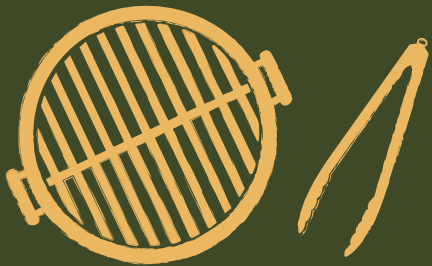


EVERY PLATE

tells a story



PULLMAN *Market*



**WAGYU
HOT DOGS**

ISIDORE

WAGYU HOT DOGS

serves 4



I have fond memories of sitting on my grandparents porch while my grandfather grilled up hot dogs for us during family gatherings like Labor Day and July 4.

—Chef Ian Lanphear, Isidore

INGREDIENTS

- ☐ 4 cups Pullman Market Fortified Beef Bone Broth*
- ☐ 1/4 cup black peppercorns
whole or cracked
- ☐ 3 fresh bay leaves
- ☐ 1 tablespoon Kosher salt
- ☐ 1/4 cup Pullman Market Beef Tallow*
- ☐ 4 Pullman Market Wagyu Hot Dogs*
- ☐ 4 Hot Dog Buns
- ☐ Isidore Pickle Relish*
- ☐ Pullman Market Deli Mustard* *regular or spicy*

**buy all the * ingredients & save 10% on the protein through 10/31/2025*

METHOD

1. MAKE THE BROTH BATH

In a medium pot, combine the beef bone broth, black pepper, bay leaves, and salt. Bring to a gentle simmer over medium heat (about 180°F)

2. COOK THE HOT DOGS

Add the wagyu hot dogs to the simmering broth. Cook for 4 minutes, just to heat through and infuse flavor. Remove the hot dogs with tongs and set aside on a tray or plate.

3. TOAST THE BUNS

Bring the beef tallow to room temperature so it spreads easily. Brush the buns lightly with tallow. Place on the grill over indirect heat and toast until golden brown and warm, about 2–3 minutes.

4. GRILL THE HOT DOGS

Transfer the hot dogs to the grill over direct heat. Grill for 2–3 minutes, turning occasionally, until lightly charred and smoky.

5. ASSEMBLE

Place each hot dog into a toasted bun. Top with pickle relish, mustard, or your favorite condiments.