

RECIPE OF THE MONTH!

SAUCY FRANKS



I got this recipe from a cookbook 49 years ago! It is simple, but surprising with its unusual mix of common ingredients. Terry and I both love it, and it regularly finds its way to our table. This is not your momma's hotdog!



Ingredients:

- 1 pound frankfurters
- 2 Tbls butter
- 1 10 oz can condensed tomato soup
- 1/4 cup brown sugar
- 1/4 water
- 3 Tbls vinegar
- 1 Tbls Worcestershire sauce
- 1/2 lemon, thinly sliced
- 1/2 onion, thinly sliced
- 1/4 cup chopped green pepper

Directions:

- Score franks in corkscrew fashion. In skillet, brown franks lightly in butter.
- Add remaining ingredients except green pepper. Simmer covered about 10 minutes.
- Add green pepper and cook covered 5 minutes longer.
- Serve over rice or cooked noodles

Susan's Note's:

- Use your favorite tasting hotdog. After all, it is the main ingredient!