



Asian Slaw Dogs with Spicy Ketchup

Yield: 10 servings

1/3 cup KRAFT SLAW DRESSING
2 ½ teaspoons Soy Sauce
1 ¼ teaspoons Fresh Ginger, grated
3 cups Shredded Green Cabbage
½ cup Shredded Carrot
1 tablespoon Green Onion chopped

½ cup HEINZ KETCHUP
1 tablespoon Sriracha Sauce
1 teaspoon Lime Juice
½ teaspoon Five Spice Powder

10 each OSCAR MAYER HOT DOGS
10 each Hot Dog Rolls
Black Sesame Seeds

1. Prepare the slaw by whisking together the Kraft Slaw Dressing, soy sauce and ginger in a large bowl. Add the shredded cabbage, carrot, green onion and toss to coat evenly. Hold for assembly.
2. Prepare the spicy ketchup by whisking together the Heinz Ketchup, sriracha sauce, lime juice and five spice powder. Hold for assembly.
3. Grill the Oscar Mayer Hot Dogs and toast the rolls.
4. When cooked through, place a hot dog onto a roll, top with the Asian slaw, a drizzle of spicy ketchup and garnish with a sprinkle of sesame seeds.





Arugula Salad with Grilled Peaches, Blueberries & Feta Cheese

Yield: 4 servings

4 each Firm Ripe Peaches, halved and pits removed

½ tablespoon Butter, melted

10 ½ cups Baby Arugula

4 ounces ATHENOS CRUMBLED FETA CHEESE

1 1/3 cups Fresh Blueberries

½ cup Pecans, rough chopped and toasted

½ cup KRAFT BALSAMIC SALAD DRESSING

¼ cup Maple Syrup

1. Heat a gas or charcoal grill to medium heat. Lightly brush the cut sides of the peaches with the melted butter and grill the peaches cut side down for 2 minutes. Turn the peaches ninety degrees and continue grilling for 2 minutes to make perpendicular grill marks.
2. Transfer the grilled peaches to a cutting board and allow to cool to room temperature before cutting into wedges.
3. Place arugula, sliced grilled peaches, blueberries, pecans, and fresh goat cheese in a large salad bowl. Drizzle with salad dressing and maple syrup. Gently toss and serve immediately.





Grilled BBQ Tofu Tacos

Yield: 8 servings (2 per)

1 $\frac{3}{4}$ pounds Extra-Firm Tofu
1 cup BULLS EYE BBQ SAUCE

2 cups Riced Cauliflower
 $\frac{1}{2}$ cup Shredded Red Cabbage
 $\frac{1}{4}$ cup KRAFT MAYONNAISE
2 tablespoon Sour Cream
2 tablespoon lime Juice
2 tablespoon Sugar
 $\frac{1}{4}$ teaspoon Salt
 $\frac{1}{8}$ teaspoon Black Pepper

16 each 6" Corn Tortillas
 $\frac{1}{2}$ cup Salsa Verde
1 cup Diced Tomatoes
 $\frac{1}{4}$ cup Cilantro, torn

1. Drain the tofu and press to remove excess moisture
2. Slice the blocks of tofu lengthwise into $\frac{1}{2}$ " thick blocks and then cut the tofu into 16 long strips. Add to the Bulls Eye BBQ Sauce to the tofu strip and marinate for at least 1 hour over night.
3. Prepare the cauliflower slaw by combining the riced cauliflower, mayonnaise, sour cream, lime juice, sugar, salt and pepper in a small bowl and hold for assembly.
4. Preheat grill to medium-high heat. Add the strips of tofu and cook for about 3 minutes on each side while basting with the BBQ sauce and securing grill marks before flipping.
5. To serve, quickly warm the tortillas on the grill. Layer each tortilla with 2 tablespoon of the cauliflower slaw, a piece of grilled tofu and garnish with salsa verde, diced tomato and torn cilantro.

