

# Cleo Coyle's Bourbon Hot Dog Bites

Photos and text © by Alice Alfonsi, who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) in collaboration with her husband, Marc Cerasini

Our Coffeehouse readers may recall this recipe from [Dead to the Last Drop](#). When our amateur sleuth faces a room full of hungry after-hours customers, she and her daughter (along with their beloved cook Luther), throw together this insanely easy snack. My husband and I have seen versions of this dish around the inter-web, but the recipe predates the digital domain. Given that a version of it was in my late father's *Unemployed Cookbook*, it's at least 40 years old. Here's how we tweaked this classic for inclusion in our recent culinary mystery: We added dry mustard for better complexity of flavor. We used dark brown sugar instead of light brown for the same reason. Finally, we're sharing our bright idea of using **pretzel sticks** instead of the usual toothpicks or cocktail forks to spear them. That little bit of salty crunch with the sweet bourbon bite certainly had us eating with joy. We hope you do, too. ~ **Cleo**

## Ingredients:

- 1 pound of your favorite hot dogs\***
- 1 cup ketchup** (we use *Heinz Natural*)
- 1 cup bourbon\*\*** (we use *Jim Beam*)
- 1 teaspoon dry mustard**
- 1 cup dark brown sugar**

**\*Note 1:** This recipe is delicious with beef or pork hot dogs, as well as Brats and cocktail meatballs.

**\*\*Note 2:** If 1 cup bourbon is too rich for your budget, try mixing 1/2 cup bourbon (about 2-1/2 shots) and 1/2 cup of a fruity red wine.

## Directions:

**Step 1** - Cut both ends off each hot dog. Slice each wiener into 5 half-inch pieces. Set aside.



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**Step 2** - In a large skillet or sauté pan, combine ketchup and bourbon and bring to a boil. As the mixture cooks, add dry mustard and dark brown sugar. Simmer for about 5 minutes and then...

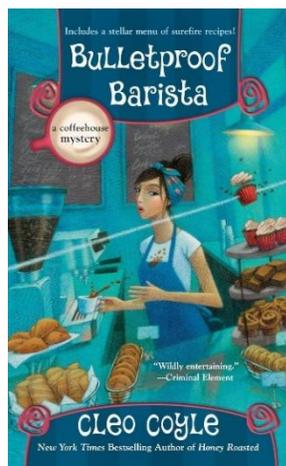
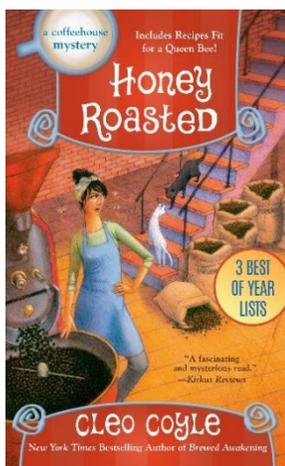
**Step 3** - Add your sliced hot dogs (or cocktail meatballs or sliced up Brats). When the mixture boils, lower the heat and simmer for 12 to 15 minutes.

Serve warm.

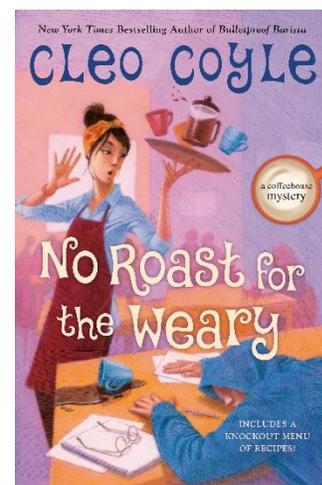


SERVING NOTE: Instead of the usual toothpicks or cocktail forks, Marc and I like to serve these with pretzel sticks. That salty crunchy flavor with the sweet bourbon bite is outstanding. May you...

*Eat with joy! ~ Cleo*



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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