

Cleo Coyle's King's Hawaiian Mini Hot Dogs

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

Bring smiles to your summer cookout with these cute mini dogs. Pair them with sliders for a main course or serve them as whimsical appetizers. (They're the perfect size for children's parties, too.)

Any dinner roll can be used for this recipe, though we especially love the sweet, soft rolls that King's Hawaiian makes. Simply slice the top of the roll to mimic a mini hot dog bun. Cut your hot dogs into thirds and sauté in our delicious pineapple-based glaze. To create the glaze, we adapted one of our favorite recipes from our 15th Coffeehouse Mystery [Dead to the Last Drop](#). That version is spiked with bourbon and slices the dogs into bites small enough to spear with a pretzel stick. See below for a [link](#) to that recipe. Whether you try our happy-hour bourbon version or this (virgin) "Hawaiian" mini dog with a dinner roll bun, we certainly hope you'll eat with joy. Aloha!

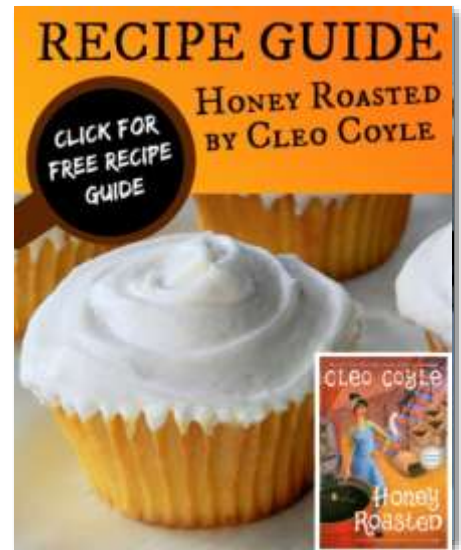
~ Cleo Coyle, author of [The Coffeehouse Mysteries](#)

Ingredients:

- 24 dinner rolls** (We use King's Hawaiian, 2 packs of 12 each)
- 1 package of hot dogs** (8 count, regular "bun size")
- 1 cup ketchup** (we use *Simply Heinz*)
- 1 cup pineapple juice** (use 100%, no sugar added or purée your own)
- 1 teaspoon dry mustard** (do not skip, this balances the sweetness)
- 1 cup dark brown sugar, packed**

Note: Regular "bun size" hot dogs should be about 6-inches in length. Packages range in weight. Look for 14 to 16 ounce packages. Either weight will work with this recipe, as long as you have 8 hot dogs.

For a fun, alcoholic version of this recipe, which includes a generous pour of bourbon, [click here](#) for the free PDF of **Bourbon Hot Dog Bites**. Or visit my recipe blog: [CleoCoyleRecipes.com](#) >>



Free Recipe Guide to Cleo's new culinary mystery **Honey Roasted:** [click here.](#)





Directions:

Step 1 – Cut your 6-inch hot dogs into thirds. You should end up with 24 mini dogs of roughly 2-inches each. Set these aside.

Step 2 – The ideal pan for this recipe is a 10-inch, non-stick skillet or sauté pan. Over medium heat, stir together the ketchup, pineapple juice, and dry mustard. Bring to a boil and stir in the dark brown sugar. Turn down the heat to a simmer and cook for about 5 minutes, stirring occasionally. Then...

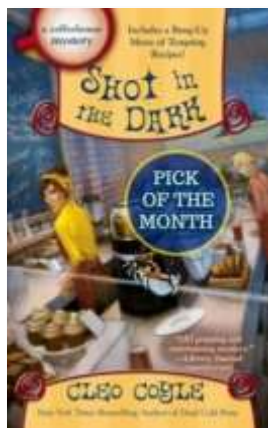
Step 3 - Add your 24 hot dog pieces. Slowly stir and turn the dogs to coat them completely in the liquid. Continue simmering and occasionally stirring to prevent scorching of the sugar in the glaze. After about 12 to 15 minutes, the mini dogs will plump up and the liquid will thicken into a shiny, sweet-and-tangy glaze. If the mixture is still watery after 15 minutes, turn up the heat and continue cooking it down and stirring until it does thicken and coat the mini dogs (as you see in my photo). The final glaze should be the consistency of a thick barbecue sauce. Keep cooking until it is!



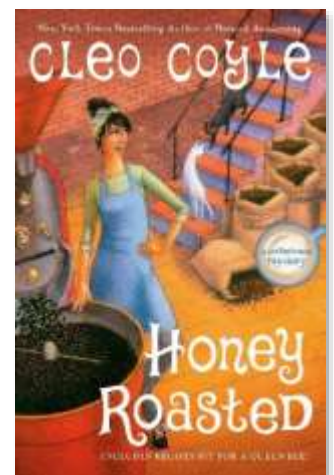
Step 4 – When ready to serve, prepare the dinner rolls. Place a slice in the top half of each roll. (*Quick tip: rolls are often slightly more rectangular than square. Put the slice down the long half of the rectangle to better mimic a hot dog bun.*) Then nestle each Hawaiian-glazed mini dog into its own little dinner roll bun and spoon on extra glaze if you like. We use the King’s Hawaiian “original” rolls for this recipe, but you can use any roll. Serve warm, and...



Eat with joy! ~ Cleo



The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) 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 And her recipe blog at www.CleoCoyleRecipes.com



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