

# GETTING THE MOST OUT OF FRANK





# COOKING INSTRUCTIONS

## Steaming (Recommended!)

- Use a vegetable steamer, bring water to boil
- Let dogs steam for 5 minutes, put buns in steamer for 1 minute

## Skillet

- Get a heavy skillet medium hot
- Place dogs in, keep turning, for 3 minutes

## Grill 'em

- Over a low flame, keep dogs turning for 3 minutes



Boiling will result in a loss of flavor and snap!

**Because our dogs are made without filler, dairy or junk, they need some special care when cooking. The best way to get the most flavor and juice is to steam them for 5 minutes.**

## Storage:

- You can keep refrigerated for up to 6 weeks
- You can keep them in the freezer for up to 6 months. You can even re-freeze them if your eyes are bigger than your buns.

For recipes and cooking tips, visit: [www.letsbefrankdogs.com](http://www.letsbefrankdogs.com)