

## Choice Moist Chicken Franks!

**Prep Time:** 5 minutes

**Cooking Time:** 8 minutes

**PANS/EQUIPMENT:** Saucepan

**Preheat Burner:** medium

**1 bottle beer** (no alcohol in this use)

**1 cup water**

Pour both into saucepan. Don't worry. The alcohol cooks out so this okay for kids. Turn heat high enough for these liquids to boil.

**1 package uncured chicken franks, Shelton's Poultry, KKA**

Place gently into boiling water. Adjust burner temperature if necessary. Make sure they are mostly submerged. If not, add more water. Boil until done per packages instructions. Serve plain, in a pita or roll. Add condiments of choice and/or sides such as chopped tomatoes.

OPTIONS: After boiling, place franks on medium grill for the last five minutes of cooking. Be sure to turn them over. That last touch of grill flavor offers the magic taste touch! Serve with cheese, lettuce and chopped tomatoes. Replace beer with chicken or vegetable broth as desired.

**2+ God-made Food Colors:** tan, golden + condiments and sides of choice colors

**2+ Food Groups:** poultry, grains + condiment and sides of choice groups

**Once you have boiled franks or hot dogs in beer, you will find it hard to go back to plain water. Again, the alcohol has been cooked out of the beer so this cooking method is safe for kids. The taste is delicious and the texture so mouth-watering. Replacing beer with broth also adds flavor and moisture. The last minute placement on a grill takes these hot dogs to a whole new level of delicious! No more dried up shriveled up franks or hot dogs. You'll gain the reputation as a master chef. And, it is so easy. You and your family will savor every bite!**