

YOU KNOW US, NOW MEET OUR HOT DOGS



HOT DOGS FROM JOHNSONVILLE

Seasoned with our own premium spice blend for a traditional flavor, our Hot Dogs come with the trusted Johnsonville quality cuts that consumers crave.

Family owned since 1945 • Proudly made in the USA



GREAT HOT DOGS START WITH GREAT CUTS

Consumers love hot dogs. But they'll really love Johnsonville hot dogs because we only use fine cuts. No filler whatsoever. Which is really the way hot dogs should be.



COOKING DIRECTIONS

ROLLER GRILL (GRILLING)

- Preheat roller grill for 15 minutes on heat/cook.
 - Place thawed links on roller grill on heat/cook.
 - Heat links for 15-20 minutes or until internal temperature is 140-160°F.
 - Reduce roller grill temperature to hold/warm. Product must be held at a minimum of 140°F. Do not hold for more than 4 hours.
- *Heating times will vary for different roller grill brands.*

CONVECTION OVEN (BAKING)

- Preheat oven to 350°F.
- Place thawed links on a full size sheet pan.
- Add 2 cups water.
- Bake for 8-10 minutes or until internal temperature is 140°F.

Visit Johnsonvillefoodservice.com for additional preparation methods.



**ONLY MADE WITH FINE
QUALITY CUTS,
AND NO FILLERS**



**57% OF U.S. CONSUMERS
FIND AMERICAN
FOOD COMFORTING**

(Jan 2023, Datassential Comfort Food Defined)



**55% OF CUSTOMERS ARE
LOOKING FOR BEEF CALLOUTS
ON THE MENU WHEN LOOKING
FOR A HOT DOG**

(2023 Mintel)



**SAME GUARANTEED
JOHNSONVILLE QUALITY**

ORDER CODE	PRODUCT DESCRIPTION	CASING TYPE	PRODUCT SIZE	LENGTH
103744	Beef Hot Dog	Skinless	5:01	6 in.
103745	Beef Hot Dog	Skinless	6:01	6 in.
104103	Hot Dog	Skinless	5:01	6 in.
104245	Hot Dog	Skinless	8:01	6 in.
Recommended Cooking Method: Roller Grill, Flat Top, Convection Oven				

To see our full lineup of flavors and more information visit: Johnsonvillefoodservice.com

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