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Kosher Italian Beef Topped Chicago Dog

Prep Time: 30 Minutes | Total Time: 50 Minutes | Servings: 10

INGREDIENTS

4 cups water

PAM® Grilling Spray

10 Hebrew National® Beef Franks

1-1/2 pounds cooked deli Kosher Prime Rib Beef, thinly sliced

2 envelopes (0.7 ounces each) dry Italian salad dressing mix

2 cups giardiniera

1 cup sport peppers

10 dill pickles

1 cup sweet pickle relish

2 cups chopped tomatoes Gulden's® Yellow Mustard Celery

Salt to taste

10 poppy seed hot dog rolls

DIRECTIONS

1. Preheat oven to 350°F. Coat a shallow roasting pan with cooking spray. Heat oil in a large skillet over medium high heat.
2. Add apple and onion and cook 2-3 minutes, until soft.
3. Add 2 tablespoons of the orange marmalade and 2 tsp. of Mrs. Dash® Lemon Pepper Seasoning Blend and stir to coat. Remove from heat.
4. Using a sharp knife, cut a pocket into each pork chop by slicing crosswise into the side edge of chop and almost through to the other side (the bone side). Spoon apple mixture into pocket and transfer stuffed pockets to prepared pan.
5. In a small bowl, combine remaining cup of orange marmalade and tablespoon of Mrs. Dash® Lemon Pepper, mix well. Spoon mixture over stuffed pork chops.

6. Bake 45 minutes, until pork is tender and cooked through (still slightly pink in the center is perfect; or use a meat thermometer and remove pork from oven when internal temperature reaches 160°F).

NUTRITIONAL INFORMATION PER SERVING:

Calories - 497, Total Fat - 33g, Saturated Fat - 7g, Cholesterol - 43mg, Sodium - 2280mg, Carbohydrate - 33g, Dietary Fiber - 2g, Protein - 18g, Sugars - 10g

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