

Cranberry and Soy Glazed Mini Hotdogs by Lynn's Recipes



Lynn demonstrates how to make Cranberry and Soy Glazed Mini Hotdogs. This appetizer would be great for a party or Holiday get together. Adapted from Nigella Lawson's Christmas cookbook

Ingredients:

- ½ cup Sweet Chili Sauce
- ¼ cup cranberry sauce from a jar or can
- ¼ cup soy sauce
- 1 Tablespoon dark brown sugar
- Juice of 1 clementine
- Juice of 1 lime
- 2 packages (12 ounces each) mini hotdogs

Preheat oven to 400°.

Put the mini hotdogs in a baking dish that has been lined with nonstick aluminum foil or spray with cooking spray.

Mix the chili, cranberry, soy sauces, sugar, Clementine and lime juices in a bowl. Whisk until all blended together.

Pour the glaze over the mini hotdogs and stir until all are well coated with the glaze. Place in oven for 20 minutes and then stir and return to the oven for an additional 20 minutes. Serve with toothpicks.

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