



Ham Dogger

Makes hot dog shaped hamburger patty

¼ lb. 6" patty

Stuffed hamburger, too

Fun and easy to use

Ideal for ground beef, turkey, or veggie

Dishwasher safe

Ham Dogger

Makes perfect 1/4 lb. hot dog shaped hamburger patty with a special stuffing feature.

Instructions:

Step 1. Place Bottom Cylinder part inside Hot Dog Bun part (Fig. 1)

Step 2. If making a stuffed Ham Dogger, place approximately half (1/8 lb.) of the meat in Bottom Cylinder part. If making a non-stuffed Ham Dogger place 1/4 lb. of meat in Bottom Cylinder and skip Step 3 and 4.

Step 3. Flip the Top Cylinder part upside down and press down on meat to make a groove for the stuffing (Fig. 2).

Step 4. Remove Top Cylinder part and place your favorite stuffing in groove. Place remaining 1/8 lb. meat on top of the stuffing.

Step 5. Press Top Cylinder part right side up onto meat to form a complete hot dog shaped link with the meat (Fig. 3).

Step 6. To remove the patty lift off the hot dog bun part (Fig. 4).

Step 7. Gently pull apart the Top Cylinder part from the Bottom Cylinder (Fig. 5).

Step 8. Place Ham Dogger patty in a hot dog bun and top with your favorite condiment. Enjoy!

Tip: Plastic wrap can be placed over the Bottom and under the Top Cylinder parts to help release the patty from the Ham Dogger.

Ham Dogger stuffing and topping ideas:

Tomato
Onion
Fries
Tomato sauce
Relish
Dill pickle
Mustard
Lettuce
Sauerkraut
Sour cream
Pico de gallo
Crushed fritos
Tartar sauce

Baked beans
Curry sauce
Green olives
Cucumbers
Black olives
Fried potato sticks
French fried onions
Avocado
Mushrooms
Truffles
Poitine
Pastrami
Salsa

Catsup
Mayonnaise
Pesto
BBQ sauce
Pinto beans
Bacon
Fried bologna
Old bay seasoning
Corn relish
Jalapenos
Hot sauce
Fried egg
Horseradish

Steak sauce
Cheese
Rice
Crushed potato chips
Peppers
Chili
Guacamole
Celery salt or seed
Kimchee
Cream cheese
Dried fish
Cole slaw
Refried beans

