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## Angus All Beef Relish Dog on Pretzel Bun ♦

This recipe features a juicy Angus all beef hot dog served on a soft and chewy pretzel bun, topped with a tangy and flavorful relish. It's a classic and delicious combination that is perfect for any barbecue or casual gathering.

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 10 mins

**Total Time:** 25 mins

**Recipe Yield:** 150 grams

**Number of Servings:** 4

**Serving Size:** 150 g

### Ingredients

400 g	angus beef hot dogs
4 pieces	pretzel buns
100 g	Relish

# Directions

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## Step 1

Grilling

Preheat the grill to medium-high heat.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 2

Grilling

Grill the Angus beef hot dogs for 8-10 minutes, turning occasionally, until heated through and nicely charred.

**Prep Time:** 0 mins

**Cook Time:** 10 mins

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## Step 3

Grilling

While the hot dogs are grilling, lightly toast the pretzel buns on the grill for about 1-2 minutes, until warm and slightly crispy.

**Prep Time:** 0 mins

**Cook Time:** 2 mins

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## Step 4

Remove the hot dogs from the grill and place them in the pretzel buns.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 5

Top each hot dog with a generous amount of relish.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 6

Serve the Angus All Beef Relish Dogs on Pretzel Buns immediately and enjoy!

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 350 kcal

**Fat:** 20 g

**Protein:** 12 g

**Carbohydrates: 30 g**

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	12 g	70.59%	70.59%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
Sugars	4 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	20 g	71.43%	80%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Cholesterol	30 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	10 mg	769.23%	769.23%
Vitamin B12	10 mcg	416.67%	416.67%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	6 mg	0.6%	0.6%
Iron	15 mg	187.5%	83.33%
Potassium	0 mg	0%	0%
Zinc	10 mg	90.91%	125%
Selenium	20 mcg	36.36%	36.36%

# Recipe Attributes

## Events

Barbecue

Picnic

## Kitchen Tools

Microwave

## Course

Appetizers

Main Dishes

Side Dishes

Snacks

Sauces & Dressings

## Demographics

Kids Friendly

Teen Friendly

Diabetic Friendly

## Diet

Mediterranean Diet

OMAD (One Meal a Day) Diet

Vegetarian Diet

Raw Food Diet

Lacto-Ovo Vegetarian Diet

The F-Plan Diet

The Israeli Army Diet

The Air Diet

The Breatharian Diet

## Meal Type

Lunch

Snack

Supper

## Difficulty Level

Easy

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