

# Smoky Vegan Carrot Dogs

## Ingredients

- 3-4 Carrots peeled

## Marinade

- 2 Tbs (1/8 cup) Soy Sauce low sodium
- 2 Tbs (1/8 cup) Apple Cider Vinegar
- 2 Tbs (1/8 cup) Vegetable Broth
- 1 Tbs Maple Syrup
- ½ Tbs Liquid Smoke
- ½ tsp Yellow Mustard
- ½ tsp Smoked Paprika
- ½ tsp Fresh Garlic minced
- ½ tsp Pickled Jalapeno Juice (Pepperoncini Juice)
- ½ tsp Horseradish Juice (optional)
- ¼ tsp Onion Powder
- ¼ tsp Garlic Powder
- ¼ tsp Ancho Chile Powder



## Instructions

1. Cut and peel carrots to make them "bun length".
2. Boil carrots in water until just fork tender. About 10-15 minutes.
3. Drain carrots, rinse with cold water, and drain again. Place carrots in a Ziploc freezer bag.
4. Whisk all marinade ingredients together and pour into bag with carrots.
5. Marinate for 4-6 hrs.
6. Grill carrots on an open grill, basting occasionally.
7. Grill to heat all the way through and to get some blackened grill marks on each side.