

Sonoran-Style Hot Dogs

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Servings: 8

1/4 cup mayonnaise
1/2 cup chopped cilantro
1 tablespoon hot sauce
zest of one lime
juice of one lime
salt (to taste)
pepper (to taste)
8 hot dogs
8 slices bacon
8 hoagie rolls
butter
warm refried beans
diced avocados (for
topping)
diced plum tomatoes (for
topping)
diced red onions (for
topping)
sliced pickled jalapenos (for
topping)
cilantro (for topping)
hot sauce (for topping)

In a bowl, whisk the mayonnaise, cilantro, hot sauce, lime zest and lime juice. Season with salt and pepper. Set aside.

Wrap each hot dog in one slice of bacon. Secure with toothpicks. Refrigerate for 30 minutes.

Grill the hot dogs over medium heat, turning, until crispy, 12 to 15 minutes.

Split open the hoagie rolls. Spread with butter. Grill until toasted.

Spread a schmear of warm refried beans in each roll. Add a bacon-wrapped hot dog.

Top with diced avocados, plum tomatoes and red onion and sliced jalapenos. Drizzle with the zesty mayonnaise. Add cilantro and more hot sauce.

Per Serving (excluding unknown items): 469 Calories; 28g Fat (53.9% calories from fat); 15g Protein; 39g Carbohydrate; 2g Dietary Fiber; 36mg Cholesterol; 1206mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 4 Fat.