

The Curry Dog

J. M. Hirsch - Associated Press
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Servings: 4

*4 hot dogs
canola oil
curry powder (mild or spicy, to taste)
4 small slabs paneer cheese
4 potato hot dog buns
mango chutney
fresh cilantro, chopped*

Drizzle a bit of canola oil over four hot dogs, rolling them to coat evenly.

Sprinkle the hot dogs evenly with curry powder.

Grill the hot dogs, as well as four small slabs of Paneer, over medium heat. Grill the cheese for 3 minutes, flipping once, or until nicely browned on both sides.

Toast four potato hot dog buns on both sides.

Finely chop the grilled paneer and fill each toasted bun with some.

Place a hot dog over the cheese.

Spoon mango chutney over the top.

Garnish with chopped fresh cilantro.

The potato roll is the key. It not only has a crazy good taste and texture, it's also a subtle nod to the potatoes added to so many more authentic curry dishes.

Paneer is a heat-resistant Indian cheese that can be easily grilled and is usually found in the grocer's international or specialty cheese aisles.

Per Serving (excluding unknown items): 182 Calories; 17g Fat (82.6% calories from fat); 6g Protein; 1g Carbohydrate; 0g Dietary Fiber; 29mg Cholesterol; 638mg Sodium. Exchanges: 1 Lean Meat; 2 1/2 Fat.