



① Spanish Coney Dogs

Prep: 20 minutes

Grill: 8 minutes • Serves: 8

- ¾ pound crumbled chorizo sausage, casings removed if necessary (about 1½ cups)
- 2 garlic cloves, minced
- 1 teaspoon chili powder
- ½ teaspoon crushed oregano
- ½ teaspoon ground cumin
- ¼ teaspoon ground black pepper
- 1 can (8 ounces) tomato sauce
- 3 tablespoons water
- 8 hot dogs
- 8 hot dog buns

1. Prepare outdoor grill for direct grilling over medium heat. In large nonstick skillet, cook sausage over medium-high heat 4 to 5 minutes or until cooked through, stirring occasionally. Stir in garlic, chili powder, oregano, cumin and pepper and cook 1 minute, stirring frequently. Add tomato sauce and water; reduce heat to low and cook 6 to 8 minutes or until mixture thickens, stirring occasionally. Makes about 2 cups.

2. Meanwhile, place hot dogs on hot grill rack and cook 8 to 12 minutes or until browned on the outside and internal temperature reaches 165°, turning frequently.

3. To serve, place hot dogs in buns and top each with ¼ cup chorizo mixture.

Approximate nutritional values per serving:

514 Calories, 33g Fat (12g Saturated), 73mg Cholesterol, 1418mg Sodium, 30g Carbohydrates, 2g Fiber, 21g Protein

② Mayo-Bacon Dogs

Prep: 12 minutes

Grill: 8 minutes • Serves: 8

- ¾ cup mayonnaise
- 1 tablespoon Dijon mustard
- 1 tablespoon Italian dressing
- 2 large Roma tomatoes (about 4 ounces each), seeded and chopped (about 1¼ cups)
- 1½ cups shredded iceberg lettuce
- 8 hot dogs
- 8 slices fully cooked bacon
- 8 hot dog buns

1. Prepare outdoor grill for direct grilling over medium heat. Meanwhile, in medium bowl, stir mayonnaise, mustard and Italian dressing until well combined. Stir in tomatoes and lettuce.

2. Place hot dogs on hot grill rack and cook 8 to 12 minutes or until browned on the outside and internal temperature reaches 165°, turning frequently.

3. Place bacon in single layer on large microwave-safe plate; cover with paper towel and cook 45 seconds or until heated through. To serve, place 1 hot dog and 1 slice bacon in each bun; top each hot dog with about ¼ cup tomato mixture.

Approximate nutritional values per serving:

524 Calories, 45g Fat (23g Saturated), 57mg Cholesterol, 1133mg Sodium, 36g Carbohydrate, 1g Fiber, 15g Protein

Mixto Dogs

Prep: 10 minutes

Grill: 19 minutes • Serves: 8

- 2½ tablespoons mayonnaise
- 2½ tablespoons yellow mustard
- 1 bottle (12 ounces) lager beer
- 2 tablespoons Old Bay® Seasoning
- ½ teaspoon ground cayenne pepper
- 8 hot dogs
- 8 hot dog buns
- 8 slices Swiss cheese
- 12 kosher dill pickle sandwich slices, 4 cut crosswise in half
- ¾ cup mild banana pepper rings, drained

1. Prepare outdoor grill for direct grilling over medium-high heat. In small bowl, stir mayonnaise and mustard. In 8-inch square glass or ceramic baking dish, stir beer, Old Bay and cayenne. Place baking dish on hot grill rack; cover and cook 5 minutes.

2. Reduce heat to medium; add hot dogs to beer mixture. Cover and cook 12 minutes. With tongs, transfer hot dogs to hot grill rack. Cook 3 to 4 minutes or until browned on the outside and internal temperature reaches 165°, turning frequently.

3. Spread inside of each bun with 2 teaspoons mayonnaise mixture. Over mayonnaise mixture, layer 1 slice cheese, 1 hot dog, 1½ slices pickle and banana peppers.

Approximate nutritional values per serving:

*503 Calories, 33g Fat (15g Saturated), 72mg Cholesterol,
1233mg Sodium, 32g Carbohydrates, 2g Fiber, 21g Protein*