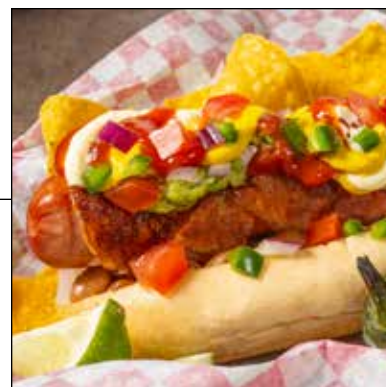




Sonoran Hot Dog

Recipe By SCOTT CULPEPPER

SERVES: 8

INGREDIENTS:

- | | |
|---|--|
| ☐ 1 (8-count) pkg. all-beef hot dogs | ☐ tomatoes, chopped |
| ☐ 8 bolillo hot dog buns or large oval rolls, cut down the top | ☐ guacamole |
| ☐ 16 strips bacon | ☐ jalapeños, diced |
| ☐ pinto beans | ☐ mayonnaise |
| ☐ onions, chopped | ☐ mustard |
| | ☐ ketchup |

DIRECTIONS:

- ☐ 1. Wrap each hot dog with 2 strips of bacon, winding around it like a candy cane stripe.
- ☐ 2. Grill the hot dogs until the bacon is crisp.
- ☐ 3. Sauté the onions until soft. Add the pinto beans and heat until warm.
- ☐ 4. Spoon the onion and bean mixture into each bolillo roll.
- ☐ 5. Place a hot dog on top.
- ☐ 6. Add the remaining fresh ingredients.
- ☐ 7. Finish with mustard, ketchup, and mayonnaise.

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