

MAKING MEMORIES

COOKING WITH KSPS

LA HOT DOGS

- 6 hot dogs
- 6 pieces of thinly sliced bacon
- 1 tablespoon olive oil
- 1/2 white onion, peeled and sliced
- 1/2 red bell pepper, sliced
- 1/2 green bell pepper, sliced
- Salt and Pepper
- 4 jalapeno peppers
- 6 soft white hot dog buns

1. Tightly wrap each hot dog with one slice of bacon. Set aside.
2. Turn your grill to medium. Place the peppers on the grill and cook until charred on each side, about 1 minute. Set aside.
3. In a medium skillet over medium heat, add the oil. When the oil is hot, add the onion, bell peppers and sprinkle with salt and pepper. Cook for 5 to 7 minutes until softened.
4. Place the bacon-wrapped hot dogs over medium high heat until charred and heated through, 6 to 8 minutes, being sure to cook the bacon on all four sides.
5. Heat hot dog buns on the grill too, if you like.
6. Insert the hot dogs into the hot dog buns and top each one with liberal amount of onions and pepper mixture.



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