

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Dogs from Hades

Adapted from Chile Pepper Cooking Magazine, September, 2008

Cerberus has three heads and guards the gates to Hades. These dogs will make you think he breathes fire too...

*8 jumbo beef hot dogs
4 jalapeño chiles, stems removed, chopped
1 cup shredded pepper Jack or Cheddar
8 strips peppered bacon
8 whole-wheat hot dog buns, toasted
2 Tbsp butter, melted
2 tsp minced garlic
spicy brown mustard
hot sauce or hot salsa
minced white onions*

Heat a grill for direct cooking. Slit dogs lengthwise and stuff with jalapeño and cheese. Wrap each dog with bacon to hold closed; you'll probably want toothpicks to help. Place dogs on grill and cook until bacon browns. Roll carefully to cook on all sides, but don't let the filling drip out!

Combine butter and garlic and brush into the buns. Place on the grill, butter side down, for a bit, but don't scorch! Place dogs in buns, add mustard and onions, and serve.

Yield: Four servings
Preparation time: 10 minutes
Cooking time: 10 minutes

