



## **Sonoran Hot Dogs**

### **Refried Beans**

2 Tablespoons mayonnaise  
1 (15 ounce) can pinto beans, well drained  
1 cup water  
1/2 cup minced red onion  
2 Tablespoons pickle or pepper relish  
1 cup fine shredded Mexican blend cheese  
1 Tablespoon hot chile sauce  
Salt and black ground pepper to taste

### **Salsa Verde**

3 tomatillos  
1/2 small onion  
1 small jalapeno pepper or as desired  
2 to 4 Tablespoons fresh cilantro  
Juice from 1/2 fresh lemon  
Juice from 1/2 fresh lime  
Salt and black ground pepper to taste

### **Hot Dogs**

1/4 cup crema Mexicana table cream  
1/4 cup mayonnaise  
1/4 cup French's yellow mustard

4 botillo rolls or Portuguese rolls  
1 small onion, peeled, sliced  
1 small green pepper, seeded, sliced  
4 jumbo beef franks  
4 slices bacon  
1 tomato, diced  
1 avocado, pitted, peeled, sliced or diced  
2 Tablespoons diced white onion  
2 Tablespoons diced red onion  
Garnish: Fresh cilantro as desired

**Prepare Refried Beans:** Place mayonnaise and drained pinto beans in saucepan over medium heat. When beans start to bubble; mash beans into a paste; add water, stir to combine. Add onions and pickle or pepper relish, then stir in the cheese and hot sauce. Reduce heat to medium low; cook until lightly thickened; stir frequently; season with salt and pepper as desired. Set aside to stay warm until serving.

**Prepare Salsa Verde:** Place tomatillos, onion, jalapeno, cilantro, lemon juice, and lime juice into a food processor or blender. Pulse until the salsa is fine chopped. Season to taste with salt and black pepper.

**Prepare Condiments:** Place crema, mayonnaise, and mustard in squirt bottles or make your own using small plastic bags, where you can clip off a small corner.

**Prepare Buns:** Cut bun down the top from about ½ inch away from the end to the same place on the other side. Remove the interior of the bread to make room for all of the fillings. (Save removed bread for another recipe) Place buns on ungreased baking pan. Bake in preheated 375 degree F oven for 4 to 5 minutes or toasted.

**Cook Onions and Green Peppers:** On a grill pan or greased skillet, cook sliced onions and sliced peppers over medium heat until tender; season with salt and ground black pepper to taste.

**Cook Hot Dogs:** Preheat large skillet or grill to high heat. Wrap each hot dog with one bacon strip from end to end. Fry or grill hot dogs, ends of bacon down, turn hot dog to crisp bacon and heat meat, about 5 minutes.

**Assembling Hot Dogs: For Each Serving:** Lightly spread mayonnaise evenly over the inside of toasted bun. Spoon about 2 Tablespoons refried beans over mayonnaise. Squirt mustard in a zigzag layering on top of the beans up and down the inside of the roll. Top with cooked onions and green peppers. Tuck bacon wrapped hot dog inside bun.

Cover with the tomato, avocado, and chopped raw onions. Zigzag the salsa verde from one end of the top of the dog to the other, repeat with the yellow mustard, and a final zigzag layer of crema. Prepare remaining hot dogs.

**Recipe inspired by:** Arthur Bovino

For More Information See:

<https://www.thedailymeal.com/sonoran-hot-dog-recipe>

**About the Recipe:** The hot dog in a bun became popular at the 1904 World Fair but it's twice as popular now with this spicy ingredient twist. Popular in the Southwest, the crusty bun is jammed packed with refried beans, spicy peppers, and Mexican blended cheeses that adorn the bacon wrapped beef frank, topped with salsa verde, mustard, and zigzags of crema. The best just became better!