



Round About Hot Dogs

Serve your round dog topped with Potato Salad

- 4 Vienna beef hot dogs or franks
- 4 round Brioche or hamburger buns, split
- Spray olive oil as desired

2 Tablespoons yellow mustard or as desired
4 scoops prepared potato salad

Heat grill; score hot dogs every 1/2 inch cutting to within 1/4 inch of opposite side. Form each hot dog into 1 circle; secure ends with toothpick. When ready to grill, place hot dog circles on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals. Cook 6 to 8 minutes until blistered and thoroughly heated, turning once. Meanwhile spray inside of buns with olive oil lightly; place buns oil side down on edge of grill. Cook about 2 minutes until lightly brown. You can also prepare these hot dogs under a broiler if desired. Remove toothpick from hot dogs before serving.

Spread desired amount of mustard on bun bottom; top each with a hot dog circle. Spoon a scoop of prepared potato salad in center of each hot dog circle; cover each with toasted bun top. Serves: 4

Cook's Note: These can also be filled with your favorite slaw in place of potato salad. See **Chi Town Dill Pickle Potato Salad** link for an easy potato salad to prepare.

Recipe Inspired by: Pillsbury *Picnics & Potlucks*. 1992.

About the Recipe: What a fun idea! Just form each dog into a circle, grill them inside or out, place on sweet buttery toasted brioche bun with your favorite spread, and top with a dollop of potato salad. Perfect for your next picnic party.