



Sloppy Joe Doggy Sliders

Hot dogs turn into party favorite sandwiches

- 4 (about ½ pound) Vienna Franks
- 4 Tablespoons chopped onion
- 1/2 cup ketchup
- 1/2 Tablespoon minced sport peppers
- 2 Tablespoons Kosher dill pickle juice
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/2 cup chopped fresh tomatoes, peel removed
- 1 teaspoon yellow mustard
- 2 Tablespoons Chicago style (neon green) relish
- 2 to 4 Tablespoons water or as needed
- 8 to 10 round split whole wheat slider buns
- Olive oil spray as needed

Suggested Serving Side Dishes:

Potato Salad, fresh grape tomatoes, mixed lettuce greens

Cut franks into chunks; place in food processor; process to form meat crumb mixture.

Place in large non-stick skillet with onion; cook stirring frequently until lightly brown on medium heat about 6 minutes.

Add ketchup, peppers, pickle juice, chili powder, and cumin; stir to combine into sauce. Add chopped tomatoes, mustard, and relish. Cook to combine flavors on medium low heat until hot. Add water if needed for desired consistency.

Meanwhile spray insides of buns with olive oil spray; place buns cut sides up on cookie sheet. Lightly brown under broiler until golden. Remove from oven.

For each sandwich: Place a dollop of meat mixture on bottom of bun; cover with bun top. Serve sandwiches with potatoes salad, mini tomatoes, and mixed lettuce greens as side dishes.

Yield: about 8 to 10 sliders

Cook's Note: If your franks release oil, remove excess oil from skillet before making the sauce. Our franks didn't release any oil and I added about 3 Tablespoons of water for a juicy consistency. Depending on the size of your slider buns, 8 or 10 sliders can be prepared. Sport peppers are pickled hot peppers usually found in the Chicago area. Feel free to substitute your favorite hot pickled peppers.

About the Recipe: Old fashioned sloppy joes are always fantastic for a party. Try this new slider size made easily with hot dogs. Mix it up and make it as hot and spicy as you like by adding minced hot pickled sport peppers.