



Chicago Hot Doggies

Mini muffins' Chicago Hot Dog style

Dry Ingredients:

- 1/2 cup all-purpose white flour
- 1/2 cup medium grind orange grits or cornmeal
- 1/4 teaspoon (each) baking soda; celery salt

Wet Ingredients:

- 1/4 cup (each) plain yogurt; dill pickle juice (from dill pickle jar)
- 3 Tablespoons olive oil
- 2 Tablespoons Chicago style pickle relish
- 1 egg, lightly beaten
- 1 teaspoon yellow mustard
- 1 teaspoon minced sport peppers or jalapeno peppers
- 2 Tablespoons minced fresh grape tomatoes
- 1/4 cup minced onion
- 1 all-beef Chicago franks or hot dog, finely chopped

1-ounce grated pepper jack cheese
1-1/2 teaspoons poppyseeds or as desired
2 all-beef franks or hot dogs, sliced ½ to ¾ inch rounds

Serve with Chicago Hot Dog Ingredients: Yellow mustard, white chopped onions; grape tomatoes; dill pickle chips, Chicago green relish
Yield: 2-1/2 dozen appetizer style Chicago Hot Doggies

Get Ready: Preheat oven 400 degrees F. Spray about 29 or 30 mini cups in mini muffin pans lightly with cooking spray. Set aside.

Combine Dry Ingredients: In large bowl; stir together flour, grits, baking soda and celery salt.

Combine Wet Ingredients: In medium bowl, combine yogurt, pickle juice, oil, and pickle relish; whisk in egg. Stir in mustard, minced peppers, minced tomatoes, and onion to combine. Stir in chopped hot dogs and grated cheese.

Prepare Batter: Add yogurt mixture to flour mixture, stirring just until combined. Using 1 Tablespoon batter to fill mini appetizer cups about 3/4 full. Lightly sprinkle each mini muffin with poppyseeds and place and lightly press 1 hot dog slice in center of each cup. Bake in preheated 400-degree F oven for 12 to 15 minutes or until golden brown.

To Serve: Add small bowls of Chicago Hot Dog ingredients to serve with the appetizers. Yield: about 2-1/2 dozen appetizers

Cook's Note: I used Vienna Beef Franks and Professor's Torbert's orange grits.

About the Recipe: Hey, Chicago Hot Dog Lovers! Wait until you experience these! They are bite-size nibbles of your favorite food, hot dogs with all the trimmings. Just mix them up and oven bake. Great for appetizers and don't forget to serve all those tasty Chicago condiments.