



### **Thai Grilled Spiral Hot Dog Wraps**

*Meat turns crispy with caramelized edges*

- 8 (10 inch long) wood skewers
- 1 (12 oz.) package beef franks or hot dogs

#### **Basting Sauce:**

- 1 cup cilantro, chopped
- 2 Tablespoons brown sugar
- 3 Tablespoons lime juice
- 1-1/2 Tablespoons red curry sauce

#### **Thai Hot Dog Sauce**

- 1/2 cup creamy peanut butter
- 1/3 cup water
- 1/8 cup soy sauce
- 2 Tablespoons chopped fresh ginger
- 2 garlic cloves, peeled, minced

2 Tablespoons brown sugar  
 4 Tablespoons lime juice  
 1 Tablespoon red curry paste  
 2 Tablespoons minced chives

**Additional Wrap Ingredients:**

1 head Boston or Bibb lettuce leaves, separated, washed  
 1 small red bell pepper, seeded, sliced into thin strips  
 2 to 3 small cucumbers, sliced into thin strips  
 Toasted flatbreads as desired

**Prepare the Franks:** Slowly push a skewer through the center of each hot dog. Place it on the cutting board, starting at one end of hot dog, begin making an angled cut all the way through to the skewer. Continue down the length, turning the dog as you go, cutting a spiral down the full length of the hot dog. Finish the cut completely near of the end.

**Prepare the Basting Sauce:** Combine cilantro, brown sugar, lime juice, and curry sauce in a small food processor until smooth. Spread over the sliced hot dogs on skewers; set aside for about 15 minutes.

**Grill Hot Dogs:** Grill the hot dogs over high heat on the grill, turning every minute for about 3 to 4 minutes or charred on both sides. Leave skewers' ends off of grill surface to allow turning of hot dogs and to keep skewers cool. The cuts will open slightly. Brush hot dogs with basting sauce while grilling.

**Prepare Thai Hot Dog Sauce:** Combine all sauce ingredients in a small bowl until smooth. Place into a serving dish.

**To Serve:** Remove hot dogs from grill; wrap one or two lettuce leaves around one grilled hot dog; remove skewer, add red pepper and cucumber slices; drizzle with hot dog sauce. If desired, place lettuce wraps on a toasted flatbreads for a bread serving style. Serves: 8 hot dog wraps

**About the Recipe:** Have some grilling fun making Thai flavored spiral sliced hot dogs. The edges will turn crispy and sizzle deliciously. You can also use this technique with other types of sausages. The light summer wrap is served with crisp cucumbers, sweet red pepper sticks, on tender lettuce leaves. Drizzle with Thai peanut flavored hot dog sauce for that great Asian flavor.