



BORDER DOG



INGREDIENTS

hot dog bun	1 - 2 slices bacon	1/2 onion, sliced	hot sauce & salsa
hot dog or sausage	1 egg	mayonnaise	
	1 jalepeno	cooked & seasoned pinto beans	

PREP.

1. Dry roast the jalepeno and roast or grill the sliced onion until both are sufficiently blackened; Remove & discard the seeds from the jalepeno and cut into strips. Set both the onion & chile aside.
2. Wrap the bacon slice(s) around the hot dog or sausage; Cook this in a cast iron skillet or flat-top grill until the bacon is cooked & crisp to your liking.
3. Remove the hot dog, and cook the egg in the skillet until whites are cooked but yolk is still mostly runny.
4. Set aside the egg, and toast the bun in the same skillet or grill until golden.

ASSEMBLY

1. Spread as much mayonnaise on the toasted buns as you see fit.
2. Add the bacon dog to the bun; Spoon over some pintos, the onions, and jalepeno; Top with the egg - recommended cut in half - and finish off with the salsas

