

Mojo Angus Hot Dogs

Servings: 6

INGREDIENTS

- ¼ c olive oil, canola oil blend
- ¼ oz whole clove garlic, chopped fine
- 6 oz tomato, seeded, chopped
- ⅓ c Rykoff Sexton™ 100% Key Lime Juice
- ⅓ c Rykoff Sexton Meyer Lemon Juice Blend
- ½ t ground cumin
- 6 ea Metro Deli™ All Natural Butcher Shop-Style Angus Beef Franks
- 6 ea Chef's Line™ Poppy Seed & Roasted Onion Bun
- 2 oz iceberg lettuce, shredded
- 2 ea avocado, pitted, peeled, diced
- ½ ea pineapple, peeled, cored, chopped fine

PREPARATION

Cook garlic in olive oil for 30 seconds over medium heat. Add the tomato, lime & lemon juice and cumin.

Bring to a gentle simmer. Remove from heat and season. On griddle cook the hot dog and toast the bun.

Fill bun with shredded lettuce, then the hot dog, avocado, mojo sauce, then the pineapple.

