



PATAGONIAN HOT DOGS WITH AVOCADO MAYO

SERVES: 4 TO 8 | PREP TIME: 20 MINUTES | GRILLING TIME: 4 TO 5 MINUTES



1. In a food processor fitted with a metal blade, combine the mayo ingredients and puree until smooth.
2. Prepare the grill for direct cooking over medium heat (350° to 450°F).
3. Cut a few shallow slashes in each hot dog, and then grill over *direct medium heat*, with the lid closed, until hot all the way to the center, 4 to 5 minutes, turning occasionally. During the last 30 seconds to 1 minute of grilling time, toast the buns, cut side down, over direct heat.
4. Generously spread the avocado mayo inside each bun (you will not need all of it). Then add a hot dog, sauerkraut, tomatoes, cilantro, and onion. Serve warm.

MAYO

- 1 ripe Hass avocado, roughly chopped
- ⅓ cup mayonnaise
- ½ jalapeño chile pepper, seeded and chopped
- 1 tablespoon chopped shallot
- 1 tablespoon fresh lemon juice
- 1 garlic clove, minced or pushed through a press
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

- 8 best-quality all-beef hot dogs
- 8 hot dog buns, split
- 1 jar or bag (1 pound) sauerkraut, drained
- 1 pound ripe tomatoes, cored, seeded, and chopped
- ¼ cup roughly chopped fresh cilantro leaves
- ¼ cup finely chopped red onion

At the southern end of South America, hot dog fanatics in Patagonia, Argentina, like a colorful variation that involves copious amounts of sauerkraut, chopped tomatoes, and a creamy avocado mayo.

