



L.A. Street Dog

A bacon wrapped sausage, with sauteed onions, bell peppers, a charred jalapeno, and creamy chipotle sauce



This is the official hot dog of los angeles, though you can find them at all carnivals, fairs and at various street vendors. The real ones are huge bacon wrapped hot dogs, served with a mound of onions and peppers, dripping with oil, served with a charred jalapeno pepper. Mine is made healthier with a ground turkey sausage, center cut bacon, veggies cooked with cooking spray, with a greek yogurt based chipotle sauce, instead of using a tub of mayo.

Servings Info.:

Yields: 6 sandwiches
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Serving Size: 1 sandwich



R-D

1-1

- last checked 03/30/24 -
Listed Points **DO NOT INCLUDE BREAD!** Use whatever bread you want, then add my points.

Ingredients:

- 1lb batch of my 'Savory' meat mix (pg 16), formed into (6) 3oz bacon wrapped sausages (*see pg. 44-46*)

Chipotle Crema Sauce:

- 1/3 cup plain fat free Greek yogurt
- 1 tsp light mayo
- 1 tsp chipotle chili powder
- 1/4 tsp each: salt and pepper
- 2 tsp apple cider vinegar

Additional Ingredients:

- 1 large onion, sliced
- 1 large red AND green bell pepper, sliced
- 6 jalapeno peppers (or, you can slice them and add them in with the onions and peppers. Your preference.

Directions:

- 1 Prepare the bacon wrapped sausages and cook in a large pan, as shown on pg. 46. Then, set them aside when done.
- 2 After you remove the sausages, add the onions green and red peppers, and jalapeno peppers to the large pan, over medium high heat. Spread the veggies around, then **DO NOT MOVE THEM!** Let them sit, unmoved for 3 minutes, then toss to mix. Let them sit for another 2 minutes, unmoved, then toss again. repeat the process, letting them cook for 2 minutes at a time, without stirring, till they begin to develop some char marks.
- 3 Mix the sauce together, set aside.
- 4 Add the cooked sausages back into the pan, with the hot veggies, to warm them back up. Done.
- 5 **To Serve:** Toast your buns (if desired). Add a scoop of the onions and peppers into the sandwich, followed by 1 of the bacon wrapped sausages. Drizzle with some of the chipotle yogurt sauce and garnish with a charred jalapeno pepper.

Notes:

- **JALAPENO:** If you'd rather have the pepper spread throughout the dish, slice up the jalapeno and cook it with the onions and peppers, rather than keeping it whole.
- **CHARRING:** Let the pan sit for 2-3 minutes at a time, so the veggies will develop char. If you are constantly stirring and tossing the veggies as they cook, they won't develop those blackened charred little crispy edges we want.