



Mexican Hot Dogs

Perritos Calientes

Yield: Serves 10

1 cup Tomato-Chile de Arbol Salsa (recipe follows)

20 mini hot dogs

3 ounces sharp cheddar cheese

½ cup canned or jarred pickled jalapenos

20 slices thin-sliced smoked bacon

20 (4-inch) flour tortillas, warmed

1. Prepare the Tomato-*Chile de Arbol* Salsa (recipe follows).
2. With a sharp knife, cut the hot dogs open lengthwise, making a 2 - inch-long slit, leaving the ends intact.
3. Using a vegetable peeler, peel the cheese into strips. Divide the cheese among the hot dogs. Add 2 or 3 jalapeno slices to each, wrap in two slices of bacon, and secure with toothpicks.
4. If grilling, heat your barbecue to medium-hot and warm the tortillas. Wrap the tortillas in foil and put them in a preheated 350°F oven or toaster oven for 10 minutes, or place them directly on the griddle or grill and cook until lightly browned on each side, about 1 minute, turning once.
5. Place the hot dogs on the grill cut side up. When the cheese melts, rotate the hot dogs 15 to 25 degrees to cook each side, about 8 minutes. If broiling, position the rack about 4 inches from the heat and cook for about 8 minutes. Remove with tongs, place each in a warm

tortilla or roll, remove the toothpicks, top with Tomato-*Chile de Arbol* salsa, and, if using tortilla, roll up.

Roasted Tomato-Chile de Arbol Salsa

Yield: 2 quarts

4 ripe plum tomatoes

2 medium unpeeled garlic cloves

1 medium white onion

1 serrano chile

1 chile de arbol, stemmed and seeded

1 teaspoon freshly squeezed lime juice

1 bunch fresh cilantro, coarse stems removed

salt

Preheat broiler, Position a broiler rack 8 inches from the heat. Broil the tomatoes, garlic, onion, and Serrano chiles until blackened all over. Leave the blackened skin on the vegetables. Transfer all ingredients to the jar of an electric blender and pulse until coarsely chopped, season to taste with salt.