



## Spicy Street-Style Hot Dogs

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**Prep:** 5 min.

**Total:** 14 min.

- 1 tomato, chopped
- 2 Kosher dill pickle spears, chopped
- 3 Tbsp. chopped onions
- 4 pepperoncini peppers, sliced
- 2 Tbsp. GREY POUPON Hearty Spicy Brown Mustard
- 5 beef franks
- 5 hot dog buns, partially split

**Preheat** grill to medium heat. Mix all ingredients except franks and buns until well blended; set aside.

**Grill** franks 7 to 9 min. or until heated through (160°F).

**Place** franks in buns; top each with about 2 Tbsp. of the tomato mixture.

**Makes** 5 servings, one topped hot dog each.

**Serving Suggestion:**

**Serve** with a mixed green salad tossed with your favorite reduced fat dressing.

**Take Along:**

**Mix** topping ingredients in small airtight storage container. Cover; refrigerate until ready to take to the picnic. Store in cooler until ready to use.

**Make Ahead:**

**Prepare** topping as directed, omitting the mustard. Then, bring along a squeeze bottle filled with the mustard to the cookout and squeeze it over the hot dogs just before serving.

**To Double:**

**Recipe** can easily be doubled. Just prepare as directed, doubling all ingredients. Makes 10 servings.

**Shortcut:**

**Hot** dogs can be broiled instead of grilled. Broil hot dogs in foil-lined broiler pan, 4 inches from heat, 6 min. or until heated through (160°F), turning after 3 min.

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### Nutritional Information Per Serving:

320 calories, 19g total fat, 7g saturated fat, 50mg cholesterol, 1120mg sodium, 25g carbohydrate, 2g dietary fiber, 6g sugars, 11g protein, 4% DV vitamin A, 6% DV vitamin C, 8% DV calcium, 15% DV iron.