

Mini Chicago Dogs

Ingredients

- 1 package Hawaiian Rolls
- 1/2 tbsp. Melted Butter or ghee
- 1/2 tbsp. Poppy Seeds
- 1/2 tsp onion powder
- 12 Lil Smokies or 6 hot dogs cut in half- 1 uncured turkey dogs
- 6 Sport Peppers diced small or banana peppers
- 1/4 cup Tomato seeds removed and diced
- 1/4 cup Dill Pickles diced small
- 1/4 cup Yellow Onion Diced Small
- 1/4 cup Pickle Relish
- Yellow Mustard

Directions

1. Preheat the oven to 350 F.
2. Remove the Hawaiian rolls from the packaging and separate each roll. Use a serrated bread knife and slice into the center, not cutting all the way through.
3. Place the slider buns onto a baking sheet lined with parchment paper. Mix together butter, onion powder and poppyseeds in a small bowl and brush the tops of each bun
4. Bake until lightly golden brown, about 7-10 minutes.
5. In a pot, head water to a simmer and add a steamer basket. Add the hot dogs and steam until heated through and they appear to plump up
6. In a bowl mix together the diced sport peppers, diced tomato, diced onion, diced pickle and the pickle relish. Toss to combine (this will make it much easier to add to each mini hot dog).
7. Add the hot dog to each bun bun.
8. Pipe on a small dollop of mustard onto the top of each mini hot dog. Add about a tablespoon of the diced toppings over the mustard
9. Serve and enjoy!

MADE WITH LOVE

by Teresa Forehand