

DENE

Philly Dogs



Ingredients, Dogs:

- 4 tablespoons softened salted butter, for the buns
- 8 really good-quality hot dog buns
- 8 really good hot dogs or sausages
- 2 tablespoons olive oil
- 2 green bell peppers, cut into strips
- 1 onion, sliced
- 8 ounces white mushrooms, sliced

Ingredients, Cheese Sauce:

- 8 ounces white processed cheese, small cubes
- ¼ cup milk
- Pinch kosher salt
- Pinch freshly ground black pepper
- 2 teaspoons Montreal steak seasoning

Method for the Dogs:

1. Preheat the grill to a medium heat.
2. Lightly butter the outsides of the buns and toast on the grill for 1 minute per side. Remove to a platter.
3. Grill the sausages, turning occasionally, for 10 to 15 minutes or according to the package instructions.

Method for the Cheese Sauce:

1. Combine the processed cheese, milk, salt, pepper, and 1 teaspoon Montreal seasoning in a pan and stir. Leave on a gentle heat so that the cheese melts and a thickened sauce develops, about 8 minutes.

Method for the Filling:

1. Heat a cast-iron skillet over a high heat and add the olive oil. When the oil is hot, add the bell peppers, onions, and mushrooms. Add the remaining teaspoon Montreal seasoning. Cook, stirring occasionally, until the vegetables blacken, about 6 minutes.
2. Open the buns and put the sausages inside, then top with the veggies. Spoon over the cheese sauce and dig in.