



#MakeItGAP

RECIPES

NEW JERSEY ITALIAN HOT DOG

YIELD: 8

INGREDIENTS:

1/4 cup extra virgin olive oil
Salt
2 lbs. potatoes, peeled and cut into 1/2 inch chunks
2 medium green peppers, sliced into strips
1 large yellow or white onion, sliced into strips
1 tsp. Italian seasoning, or a mixture of oregano, basil and rosemary
8 beef hot dogs, preferably with natural casings
8 hot dog buns
Mustard

PREPARATION:

To fry the potatoes, heat the olive oil in a large frying pan or skillet or griddle until it shimmers. Put the potatoes in the pan in one layer and fry on medium-high heat for 2-3 minutes without touching them.

Use a metal spatula to scrape the potatoes off the bottom of the skillet, flipping them. Sprinkle salt over the potatoes, and cook for another 2-3 minutes without touching them.

Remove the potatoes, which should be partially browned, to a bowl and set aside. Increase the heat to high and add the peppers and onions. Arrange evenly in the pan and cook for 2-3 minutes without touching them.

Sprinkle salt over the peppers and onions, then flip and cook for another 2-3 minutes untouched. There should be some browned and even blackened bits here and there.

Add the Italian seasoning and the potatoes to the pan, stir to combine and cook over medium-high heat until they are soft and nicely browned, about 8-10 minutes.

Heat a grill or a frying pan to cook your hot dogs. Grill or fry until they are done to your liking and set aside.

Liberally smear mustard on both sides of the hot dog bun. Add hot dog to the bun and top with as much of the potatoes, peppers and onions as will fit. Serve immediately.

Recipe adapted from simplyrecipes.com