Crispy Choizo Dogs

Description

What goes better with meat than more meat? Nothing! Well, okay, more meat with mustard and onion. Specifically, crispy chorizo nuggets. When you add super crisped bits of spicy, Mexican-style chorizo to the top of grilled hot dogs, it elevates the simple meal from phoned-in to party-fare.



Summary

Yield: 2
Prep Time: 20 minutes
Category: Meats
Cuisine: American

Ingredients

- Freshly Grilled Hot Dogs
- 1/2 lb bulk mexican style chorizo
- Candied Jalapenos

Instructions

Place a heavy-bottomed skillet over medium high heat.

Break up the chorizo with your hands into the hot pan.

Use a sturdy, heat proof spoon to continue breaking up the chorizo into tiny bits as it cooks.

Continue cooking the chorizo past the point of fully-cooked, breaking it continually with the spoon, until it is deeply browned and the bits are crispy.

Use a slotted spoon to transfer the chorizo to a paper towel lined plate to drain, if necessary.

Place each hot dog in a bun, top first with mustard, then crispy chorizo, then onions and candied jalapenos.