



Chimichurri Hot Dogs

Ingredients Needed for Chimichurri Hot Dogs

- 1 package of [Aunt Millie's Hearth Classic White Hot Dog Buns](#)
- 1 package of hot dogs
- 1 package of arugula
- 1 tablespoon of Dijon Mustard, per hot dog
- 8 skewers



Pickled Onions

- 1 red onion, thinly sliced
- 2/3 cups water
- ½ cup vinegar
- 2 tablespoons sugar
- mason jar

Chimichurri Sauce

- 1 tablespoon red wine vinegar
- 2 tablespoons olive oil
- ½ teaspoon red pepper flakes
- 1 handful of parsley, chopped
- ¼ teaspoon oregano
- salt and pepper to taste

Directions | Yield: 8 servings of Chimichurri Hot Dogs

1. In a pot over medium-high heat, combine the water, vinegar, and sugar, stirring until the sugar is fully dissolved. Remove from heat and set aside, allowing it to cool to room temperature for an hour.
2. Place the sliced onions in a mason jar and pour the sugar and vinegar mixture over them until fully covered. Let the onions sit for 30-45 minutes.
3. While the onions are setting, in small bowl, combine the minced garlic, olive oil, red wine vinegar, parsley, salt, pepper, red chili flakes, and oregano. Mix all the ingredients together and set aside.

4. Preheat a grill and a grill pan to medium-high heat. Place the buns on the grill pan and toast them until golden.
5. While the buns are toasting, insert a skewer lengthwise through the center of each hot dog. Hold a knife at a 45-degree angle against the hot dog and slowly rotate the hot dog away from you as you slice.
6. Grill the hot dogs according to the package directions. Once fully cooked, remove the skewers.
7. Place a handful of arugula in each bun, then top with a hot dog, a tablespoon of Dijon mustard, and pickled onions.
8. Plate and enjoy your Chimichurri Hot Dogs!

