



Greek Hot Dogs

Ingredients Needed for a Greek Hot Dogs

- 1 package of Aunt Millie's Hearth Artisan Style Hot Dog Buns
- 1 package of all-beef hot dogs
- 1 small cucumber, diced
- ½ red bell pepper, diced
- ½ yellow pepper, diced
- ½ red onion, diced
- ¼ cup olive oil
- ¾ cups hummus
- ½ cup Tzatziki sauce
- 4 tablespoons Kalamata Olives, sliced
- 4 tablespoons cherry tomatoes, halved
- crumbled Feta cheese
- banana pepper slices
- parsley, dried or fresh, for garnish



Directions | Yield: 4 servings of Greek Hot Dogs

1. Preheat a grill or flat top to medium heat. Grill hot dogs until grill marks are present, or color is shown. Make sure hot dogs are cooked thoroughly.
2. Split buns and brush the inside with olive oil; place on grill or flat top for 1 minute or until lightly toasted.
3. Place hot dogs into your toasted buns and layer with hummus, Tzatziki sauce, cucumbers, bell peppers, onions, olives, tomatoes, and banana peppers.
4. Garnish with Feta cheese and parsley. Serve immediately and enjoy your Greek Hot Dogs!

Submitted by Dr. Tailgate

