



## SPICY HOT DOGS

### INGREDIENTS:

Sokoliki wieners  
hot dog buns

#### SAUCE:

2 habanero peppers  
3 chilli peppers  
1 bell pepper  
1 tablespoon mayonnaise

#### SALSA:

pears  
onions  
oil  
1 jalapeño pepper  
thyme  
lime juice  
salt and pepper

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### PREPARATION:

1. Grill the peppers needed for the sauce.
2. Prepare the salsa: slice the pears and onions, coat with oil and grill. Meanwhile, slice the jalapeño and shred the thyme - transfer to a bowl. Chop the pre-grilled pears and onions and add to the rest of the sauce ingredients. Drizzle with lime juice and season to taste with salt and pepper. Mix all ingredients thoroughly.
3. Prepare the sauce: partially peel the burnt skin from the peppers and chop them finely. Add a tablespoon of mayonnaise and mix thoroughly.
4. Grill the sausages and buns.
5. Assemble the hot dogs: put a layer of sauce on the bottom, add sausage, top with pear salsa.

#### TIP:

Use a disposable barbecue the same way you would do with a large barbecue - you need to take care to make two temperature zones. This will greatly expand its possibilities - not every food needs the impact of high temperatures. Some like to bake slowly. Make the most of it and your dishes will be even better!