



#MakeItGAP

RECIPES

CAJUN BLT HOT DOGS WITH SPICY SLAW

YIELD: 4

INGREDIENTS:

FOR THE CAJUN REMOULADE:

1/2 cup mayonnaise
2 Tbsp. chili sauce or powder
2 tsp. spicy mustard
1 tsp. Worcestershire sauce
1 scallion, sliced
Pinch of cayenne pepper
2 tsp. lemon juice
1 tsp. horseradish
1 garlic glove, minced
Pinch of paprika
1/2 tsp. Cajun seasoning
Salt and pepper to taste

FOR THE BLT HOT DOGS:

4 hot dogs
4 hot dog buns
1 cup grape tomatoes, halved
4 pieces bacon, cooked, chopped
1 1/2 cups packaged slaw
1/4 tsp. red pepper flakes
Salt and pepper to taste

PREPARATION:

FOR THE CAJUN REMOULADE:

Mix all ingredients in a bowl. Refrigerate for at least 30 minutes to let the flavors combine.

FOR THE BLT DOGS:

Preheat your grill to medium-high heat. Place hot dogs on the grill. Grill them for about 5 minutes on each side or until heated through. Meanwhile, toss slaw, red pepper flakes, and salt and pepper in a bowl.

To serve, place a dollop of the Cajun remoulade on the bottom of the hot dog bun. Spread to cover the entire bottom. Place hot dog in bun and top with grape tomatoes, bacon, and spicy slaw.

Recipe adapted from climbinggriermountain.com