

Loaded Chilli Cheese Hotdogs



Ingredients

4 rashers bacon	1 tsp paprika
1 brown onion, finely chopped	1 tsp cumin
2 cloves garlic, crushed	1 tsp chilli powder (or to taste)
500g lean beef mince	Salt and freshly ground black pepper
400g can kidney beans, rinsed and drained	6 good quality beef sausages
400g can chopped tomatoes	6 hotdog buns
1 tbsp Worcestershire sauce	2 cups grated cheese (use Monterey Jack if you can)
1 tbsp tomato paste	1 green jalapeno, seeds removed, finely sliced

Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light burners on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray ready.

Step 2 – In a large BBQ safe skillet, cook the bacon rashers over direct heat until cooked. Remove three of the rashers and set aside. Continue to cook one rasher until it is browned and crispy. Set aside.

Step 3 – In the skillet, with the fat remaining from the bacon, cook the onion until translucent, then add the garlic and cook for 2 minutes. Add the beef mince and cook, breaking up any lumps, until browned.

Step 4 – Finely chop the 3 rashers of cooked bacon (reserving the crispy rasher) and add to the mince mixture, along with the kidney beans, chopped tomatoes, Worcestershire sauce, tomato paste, paprika, cumin and chilli. Season with salt and pepper and stir to combine. Move the skillet to indirect heat (use the trivet and convection tray on a Weber Q). Bring the mixture to a low simmer and cook with the BBQ



lid closed for approximately 15 minutes, stirring regularly, until the chilli thickens. Remove from the BBQ and cover to keep warm.

Step 5 – Cook the sausages over direct heat on the BBQ until cooked through. Remove from the BBQ.

Step 6 – Cut the hotdog buns lengthways from the top down, taking care not to slice all of the way through. Place a little grated cheese in the bottom of each bun, then top with a sausage, then spoonfuls of the chilli mixture. Top with the remaining grated cheese. Place the hotdogs into an ovenproof baking dish and cook in the BBQ over indirect heat with the BBQ lid closed for around 5 – 10 minutes, or until the cheese is melted. Top with the sliced jalapeno and some finely chopped crispy bacon rasher. Serve immediately.

BBQSPLUS

