

Bacon Wrapped Chilli Dogs



Ingredients

- 1 large brown onion, finely sliced
- 1 green capsicum, deseeded and finely sliced
- 1 red capsicum, deseeded and finely sliced
- 1 clove garlic, crushed
- 1/2 tsp salt
- 1 tsp brown sugar
- 2 jalapeno chillis, deseeded and finely sliced
- 8 good quality long sausages
- 8 rashers bacon
- 8 hotdog buns
- Grated cheese, tomato ketchup, American style mustard and mayonnaise, to serve

Directions

Step 1 – Heat the BBQ to medium – high heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.

Step 2 – In a BBQ safe frying pan or skillet, heat a little olive oil and cook the sliced onion over direct heat for 3-4 minutes or until starting to become translucent. Add the capsicum slices and cook for 3 minutes, then add the garlic, salt, brown sugar and jalapenos. Mix together and cook until the vegetables have softened and begun to caramelize a little. Remove from the BBQ, cover and set aside.



Step 3 – Cook the sausages directly on the grill for around 10-15 minutes, turning regularly, then add the bacon and cook until the fat has just started to render. Remove the sausages and bacon from the BBQ, wrap the bacon around the sausages (secure with toothpicks) and return to the BBQ, away from direct heat (add the trivet and convection tray to your Weber Q). Roast the sausages until they are cooked through and the bacon has turned crispy. Remove from the BBQ and set aside.

Step 4 – Split the hotdog buns and place cut side down directly on the BBQ grill to warm through.

Step 5 – To assemble the hotdogs, remove the toothpicks from the sausages, spoon a little of the onion mixture into each hotdog bun, top with a bacon wrapped sausage, more of the onion mixture and then cheese, ketchup, mustard and mayonnaise to taste. Serve immediately.

