



Avocado From Mexico Hot Dog Relish

NIBBLEDISH CONTRIBUTOR

Ingredients

1 ripe avocado from Mexico (about 8 ounces)
3/4 cup chopped sweet red bell pepper
1/3 cup chopped onion
2 tablespoons cider vinegar
1 tablespoon sugar
1/2 teaspoon salt
1/4 to 1/2 teaspoon ground red pepper
8 hot dogs, knockwurst, or other fully cooked sausage
8 hot dog buns
1/2 cup brown mustard.

Instructions

To prepare Avocado Relish: Cut avocado lengthwise around the pit; twist halves to separate; strike pit with a knife blade and pull to remove; gently scoop out flesh with a spoon. Dice avocado (makes about 1 cup). In a small bowl, combine bell pepper, onion, vinegar, sugar, salt and ground red pepper; gently stir in avocado. Meanwhile, preheat a countertop or charcoal grill; cook hot dogs until hot and lightly browned, about 5 minutes (alternatively, cook over medium heat in a large skillet, turning once). Spread cut sides of buns with mustard. Place hot dogs in buns; spoon Avocado Relish on top. Serve with tortilla chips, if desired.