

## The Seattle Dog

Level: Easy

Serves: -



Prep Time: 10 minutes

Cooking Time: 10 minutes



Polish sausage dogs

Hot dog buns

Cream cheese; at room temperature

Yellow onions; thinly sliced

Mini sweet peppers; remove stems and seeds, then julienne cut

Optional: thinly sliced cabbage

Preheat a large griddle to about 250~300°. Pour some extra virgin olive oil on one side of the griddle. Sauté the sweet peppers and onions (and cabbage, if desired) in the oil until tender. While the vegetables are cooking, place the Polish sausage dogs in one corner on the other side of the griddle, rolling periodically until the outsides become crispy. (If the griddle is getting too hot, lower the temperature.) Heat the hot dog buns in the remaining corner, placing the inside of the buns face-down, and toast until golden brown.

To assemble: Spread a generous amount of cream cheese on one side of the toasted hot dog bun. Place the Polish sausage dog in the center of the bun. Top with the sautéed vegetables. Serve immediately while hot.