

CHIPOTLE PB & J DOGS

ASSEMBLY

YIELD: 8 PORTIONS

INGREDIENTS	WEIGHTS	MEASURES	DIRECTIONS
Ingredients:			<p>POKE the dogs liberally with a fork and soak them in the beer for several hours.</p> <p>COOK your favorite way (I boil them gently in the beer until the liquid evaporates).</p> <p>FOR EACH SANDWICH, layer bun (in this order) with Mustard-Berry Onions, Hot Dog, Chipotle Peanut Sauce, and Cheese (optional).</p> <p>PLACE in a warm oven until cheese melts or heated through.</p>
✓ 8 Regular Beef or Veggie Franks (like Smart Dogs)	-----	1 pkg	
✓ Lager Style Beer	-----	-----	
✓ Regular or Fat-Free Sharp Cheddar Cheese Slices	-----	to cover	
✓ Multi Grain Hot Dog Buns, toasted (if desired)	-----	8 slices	
✓ Chipotle Peanut Sauce	-----	-----	
✓ Mustard-Berry Onion Relish	-----	8 buns	

		1 batch	
		1 batch	

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CHIPOTLE PEANUT SAUCE

YIELD: 8 PORTIONS

INGREDIENTS	WEIGHTS	MEASURES	DIRECTIONS
Dry Ingredients:			<p>BLEND all ingredients thoroughly and cook over medium heat until thickened slightly, about 5-10 minutes.</p> <p>TRANSFER to a container and allow to cool before serving.</p> <p>NOTES: *or use ¾ t chili powder and ¾ t grated lime peel</p>
✓ Evaporated Milk	12 oz	1 can	
✓ Peanut Butter	6 oz	¾ c	
✓ Maple Syrup	1.5 oz	4 T	
✓ Chipotle Chile en Adobo	1 oz	2 T	
✓ Salt Free Chipotle Seasoning (like Mrs. Dash)*	-----	1.5 t	
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MUSTARD-BERRY ONION RELISH

YIELD: 8 PORTIONS

INGREDIENTS	WEIGHTS	MEASURES	DIRECTIONS
Ingredients:			<p>SAUTE onion in butter over medium-low heat until caramel brown, 15-20 minutes.</p> <p>ADD remaining ingredients and continue to cook until liquid evaporates, 2-3 more minutes.</p> <p>TRANSFER to container and allow to cool/thicken before serving.</p> <p>NOTES:</p>
✓ Large Sweet Onion, chopped	3.5 lb	4 lg onions	
✓ Butter	1 oz	2 T	
✓ Hatch Green Chile, chopped	4 oz	1 sm can	
✓ Berry Flavored Juice	9.5 oz	-1 ¼ c	
✓ Honey Mustard	3 oz	6 T	
✓ Berry Preserves	2 oz	4 T	
✓ Balsamic Vinegar	2 oz	4 T	
✓ Mustard Powder	-----	2 t, rounded	
✓ Hickory Salt (Smoked Salt)	-----	1 t, rounded	
✓ Smoked Black Pepper	-----	¼ t	
✓ Pure Chipotle Chile Powder	-----	¼ t	
✓ Liquid Smoke	-----	¼ t	

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