



HOT DOGS WITH PIMENTO QUESO SAUCE

Servings: Make enough queso for around 20 hot dogs

Prep Time: 15 minutes

Cook time: 20 minutes

Hot dogs

Buns

Coriander, to garnish (optional)

Ketchup (optional)

INGREDIENTS:

15g butter

½ red pepper, finely diced

½ onion, peeled and finely diced

1 tbsp wholegrain mustard

2 tbsp pickled jalapenos, chopped

2 cloves garlic, crushed or grated

½ tsp smoked paprika

350g cheddar cheese, grated

This easy, spicy cheese sauce is excellent served as a dip with tortilla chips, so bear that in mind if you have lots leftover!

METHOD:



1. Melt the butter in a saucepan and add the onion and pepper. Cook until soft but not coloured, stirring often - around 5 minutes.
2. Add the garlic and smoked paprika and continue cooking for a couple of minutes, stirring often.
3. Add the jalapenos, cream cheese and milk and continue to cook over low-medium heat until smooth.



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INGREDIENTS CONTINUED:

150ml milk
50g cream cheese
1 tbsp plain flour

METHOD CONTINUED:



- 3.** Combine the grated cheddar with the flour and mix well. Gradually add the cheese to the sauce, over low heat, whisking until smooth (don't be tempted to turn up the heat as it can make the sauce grainy). The sauce is ready when it's smooth and thickened, with no taste of flour.
- 4.** Stir in the mustard then set aside, covered, to stop a skin forming.
- 5.** Light 2 of the gas burners on the Jupiter Outback BBQ and set the heat to high.
- 6.** Pat the hot dogs dry and place them on the grill to heat through, turning occasionally - around 15 minutes.
- 7.** Assemble the hot dogs by placing the sausages in the buns and topping with plenty of queso sauce, ketchup and/or coriander (if using).