



Because hot dogs are easy to make & in different ways, today I added my own twist and developed my Peppery Hotdog with Lemon and Garlic Plain Yoghurt Sauce.

Ingredients

3 beef frankfurters

½ green bell pepper

1 tablespoon of black pepper

1 tablespoon of ground coriander

1 tablespoon of freshly squeezed lemon juice

50g of plain yoghurt

3 cloves of garlic, minced

Finely chopped spring onion

Salt to taste

Hot dog buns



Vegetable oil for sauté

Method

Pour your yoghurt into a bowl. To this add the minced garlic, ½ a tablespoon of black pepper, 1 tablespoon of fresh lemon juice, finely chopped spring onion and some salt to taste. Mix it up until all the ingredients are evenly distributed. Set aside and begin working on the stuffing.

Take your Vienna/frankfurter and slice it thinly lengthwise. Do the same to your green bell pepper. Throw these into a frying pan with some heated vegetable oil. Add ½ a tablespoon of black pepper and 1 tablespoon of coriander powder.

Mix and let this sauté for about 5-7 minutes until they become slightly crispy. Take them from the heat and stuff them in our bun.

Pour the lemon and garlic plain yoghurt sauce over it and take a big bite.



SERVE WITH: on its own or with some fresh fruit juice

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/peppery-hotdog-with-garlic-and-lemon-plain-yoghurt-sauce/>