

Painted Hills Natural Beef Franks or Hot Dogs with Charred Tomato Salsa

Recipe Adapted from: BBCGoodFood.com



Ingredients:

- 4-6 Painted Hills Natural Beef Franks or Hot Dogs
- 4 tomatoes halved
- 1 red chili, finely chopped
- 1 garlic clove, finely chopped
- 2 tsp chopped basil
- 1 pinch brown sugar
- 2 tsp olive oil
- 1 tsp red wine vinegar
- Hot Dog rolls
- Spinach leaves
- Sour cream

Directions:

1. Barbecue the hot dogs for 10-15 minutes, turning occasionally until cooked through.
2. Meanwhile cook the tomatoes, cut side up, for 3-4 minutes, until the skins start to blacken. Transfer to bowl, mash tomatoes with a fork and stir in the remaining ingredients.
3. Spoon salsa into a long roll, add leaves, hot dog and top with a dollop of sour cream.

