



AVOCADO MAYONNAISE HOT DOG

PREP: 15 MINS | PREHEAT: 15 MINS | COOKTIME: 20 MINS

INGREDIENTS

1 ripe avocado
¼ cup mayonnaise
½ lime, juiced
Salt & pepper, to taste

Hot dogs (as many
as you plan to serve)

Hot dog buns

OPTIONAL TOPPINGS

Sliced onions

Cheese

Jalapeños

DIRECTIONS

1. Preheat BBQ to 260°C.
2. Mash a ripe avocado until smooth, blend in mayonnaise and lime juice, and season with salt and pepper.
3. Grill the hot dogs, turning occasionally, until they are nicely browned and heated through, about 5-6 minutes each side. For total 20 minutes.
4. Grill the buttered buns for 2 minutes.
5. Place a hot dog into each bun, top with avocado mayo, and add your choice of toppings like onions or jalapeños.