

THE WAY THE COOKIE CRUMBLES



Argentinian Hot Dogs (from San Jose Mercury News via Oishii)

Makes 8 sandwiches

For the pickled onions:

- 1 red onion, halved and thinly sliced
- ¼ cup white wine or champagne vinegar
- ¼ teaspoon salt
- ½ teaspoon sugar

For the chimichurri:

- 2 cloves garlic, peeled
- 1 bunch parsley leaves
- ¼ cup extra virgin olive oil
- 1 small lemon
- 2 tablespoons red wine vinegar
- ½ teaspoon red pepper flakes
- ⅛ teaspoon salt

To assemble:

- 8 grilled beef hot dogs
- 8 buns
- 8 ounces ground chorizo, cooked
- 8 ounces queso fresco, crumbled

1. For the onions: In a small bowl, combine the onion, vinegar, salt, and sugar. Set aside for at least 15 minutes.
2. For the chimichurri: Add the garlic to a food processor; process until minced. Scrape down the sides of the bowl; add the parsley and process until chopped. Add the remaining ingredients; process to combine.
3. Heat a grill to medium-high heat. Grill the hot dogs until they are browned and heated through, about 5 minutes. Toast the buns on both sides. Transfer the buns and hot dogs to plates. Fill each bun with a hot dog, chorizo, queso fresco, pickled onions, and chimichurri. Serve immediately.