

## THE WAY THE COOKIE CRUMBLES



### **Manchego and Garlic Hot Dogs** (adapted from Bon Appétit via Annie's Eats)

Makes 6 hot dogs

#### Relish:

2 large heads of garlic, top ½-inch cut off  
5 teaspoons extra-virgin olive oil, divided  
½ cup diced drained roasted red peppers  
1 tablespoon chopped fresh parsley  
Coarse kosher salt  
Ground black pepper  
Sherry wine vinegar or balsamic vinegar

#### Hot dogs:

6 grilled hot dog buns  
6 grilled all-beef hot dogs  
2 ounces Manchego cheese, grated

1. For the relish: Heat the oven to 400 degrees. Place each head of garlic, cut side up, in the center of a square of foil; drizzle each with 1 teaspoon of oil; enclose the garlic in the foil. Place the packets on the oven rack; roast until the garlic is tender, about 45 minutes. Open the packets; cool 15 minutes.
2. Squeeze the garlic cloves into a small bowl; mash. Mix in 3 teaspoons oil, the red peppers, and parsley. Season with salt, pepper, and sherry vinegar.
3. For the hot dogs: Arrange the buns on plates. Top each with a grilled hot dog, then cheese and garlic relish. Serve immediately.