

THE WAY THE COOKIE CRUMBLES



Muffuletta Hot Dogs (adapted from Bon Appétit epicurious and allrecipes)

Makes 8 sandwiches

If you don't have and don't want to buy cocktail onions, just thinly slice some red onions and put them in red wine vinegar for 15 minutes or so.

1 cup pepperoncini
½ cup kalamata olives, pitted
½ cup green olives, pitted
¼ cup cocktail onions
2 cloves garlic, toasted
2 tablespoons drained capers
1 teaspoon dried oregano
4 large basil leaves (optional)
2 tablespoons olive oil
8 all-beef hot dogs
8 hot dog buns, split
16 slices provolone cheese

1. Pulse the pepperoncini, black and green olives, onions, garlic, capers, oregano, basil, and olive oil in a food processor until minced.

2. Heat a grill to medium-high heat. Place the hot dogs on the grill. Place the buns, flat side up, on the grill; cover with 2 cheese slices. Grill until the cheese melts and the hot dogs are heated through, covering barbecue to allow cheese to melt, 5 minutes for hot dogs and 3 minutes for buns. Transfer the buns and hot dogs to plates. Serve with the olive mixture.