



Chili Dogs with Pickle Relish

- 1 tablespoon olive oil
- 1 small white onion diced
- 2 whole chipotle pepper in Adobo, chopped (if you like it spicy, add more)
- 1 tablespoon cumin
- 1 tablespoon ground chili powder
- 1 tablespoon salt
- 2 teaspoons Prime Ingredient Original Mediterranean Spice
- 3-4 14.5-oz cans of your favorite beans, do not drain (Kidney, Black, White Northern, Garbanzo, Pinto are some choices)
- 1 small can diced green chilis
- 1 14.5 oz cans of diced peeled tomatoes, fire roasted if you can

In a large pot, heat the oil. Add onion and sauté. Stir in the chipotle pepper, cumin, chili powder, salt, Prime Ingredient Spice. Stir to develop the flavors.

Add the beans, green chilis and the tomatoes, adjust seasoning with salt. With a potato masher, smash the beans until you reach your desired consistency. Turn down the heat to low and let simmer for at least 1 hour.

Grill your hot dogs, top with chili, cheese, and Pickle Relish (below)

Pickle Relish with Onions

- 4 kosher dill pickle spears (one whole), chopped finely
- 1 green onion chopped
- 1 teaspoon freshly ground pepper
- Pinch of the Prime Ingredient Original Mediterranean Spice Blend

Combine all the ingredients in a small bowl and top your grilled hot dogs with chili, cheese and relish.