



# CHRISTOPHER CREEK

*S p i c e C o m p a n y*

## Mid-Week Meals

### Green Chili Dog

Serves 8



8 Hot Dogs, 1/4 pound each  
8 Buns  
2 pounds lean Ground Pork  
1 can Tomatillos, 28oz drained  
2 cans Pinto Beans, 15oz each  
1 can Green Chile Enchilada Sauce, 15oz  
1 can Fire-Roasted Green Chiles, 7oz  
1 can Chicken Broth, 15oz  
1 light Beer, 12oz  
Jalapeños, Tomatoes, Red Onion...\*\*\*



Prepare the Green Chili according to box directions. Cook an additional 60 minutes with the lid off at low to medium-low, stirring often, to make the chili thicker. This can be made up to 7 days before...just put the chili in an air tight container and keep in the refrigerator. Re-heat on the stove top over medium heat.

\*\*\*Prepare all sides. Feel free to top this Green Chili hot with anything. We suggest sliced jalapeños, sliced tomatoes, diced red onion, chopped cilantro and cheese.

Boil, bake or grill the hot dogs. Our suggestion is to let the hot dogs rest at room temperature for 30 minutes and grill the hot dogs over direct high heat turning often to avoid heavy charring.

For that special touch, toast the buns on the grill or in the oven...do not burn the bread!

Place the dog in the bun, pile on the toppings and smother with Green Chili...make sure to put down a drop cloth for this one...Enjoy!

Click Here [⇒ www.CabinChili.com](http://www.CabinChili.com)

P.O. Box 51764 • Phoenix, AZ 85076 • (480) 299-9811