

Brisket Chili Hot Dogs

Thank you to Fripper's for the hot dogs that inspired this recipe.

Ingredients

8 hot dogs
8 hot dog buns
2 lbs. smoked brisket
1 tbsp canola oil
1 sweet onion, minced
2 cloves garlic, minced
1 jalapeño, minced
32 oz unsalted beef stock
1 tbsp tomato paste
1 10-oz. can fire roasted tomatoes
2 tbsp Big Green Egg Ancho Chili & Coffee seasoning
1 tbsp cumin
2 tbsp chili powder
1 tsp cayenne powder
2 tbsp mole paste
1 bunch cilantro, chopped
1 yellow onion, chopped (optional)
Kosher salt to taste (optional)

Equipment

Big Green Egg Cast Iron Dutch oven

Method

Set your EGG for indirect cooking with the convEGGtor at 350°F/177°C; add the Cast Iron Dutch Oven to the EGG to preheat.

Add the oil, onion and garlic to the Dutch oven. Cook until the onions are translucent and soft. Add the brisket, jalapeño, beef stock, tomato paste, fire roasted tomatoes, Big Green Egg Ancho Chili & Coffee seasoning, cumin, chili powder, cayenne powder, mole paste and cilantro. Let simmer for about 1 hour or until the brisket is falling apart. Remove from the EGG and set aside.

Remove the convEGGtor and set your EGG for direct cooking at 400°F/204°C.

Place the hotdogs on the grid and cook for 5 minutes on each side. Place the hotdog buns on the grid and cook until lightly toasted. Remove the hotdogs and buns from the EGG; top with chili, chopped yellow onions (optional) and your favorite condiments. Enjoy!

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