



## **Hawaiian Teriyaki Hot Dogs**

*Adapted from [theendlessmeal.com](http://theendlessmeal.com)*

8 Big Franks or Super Links

½ pineapple, cut in half then sliced into ¼ inch thick rounds

1 teaspoon oil

½ teaspoon cayenne pepper, optional

8 hot dog buns

Teriyaki Vegenaïse:

¼ cup Vegenaïse

3 tablespoons teriyaki sauce

½ tablespoon lime juice

Pinch of sea salt

Toppings:

Thinly sliced red onions, jalapeño peppers, cilantro

Directions:

Preheat grill pan to high heat.

Combine the teriyaki Vegenaïse ingredients together in a small bowl and mix well.

Toss the pineapple slices with the oil then grill until grill marks appear, about 2 minutes.

Flip the pineapple slices over, sprinkle with cayenne pepper (if you like it spicy), then remove the pineapple from the grill pan.

Serve the hot dogs with slices of grilled pineapple, teriyaki Vegenaïse and some or all of the toppings.

*Submitted by Anne R. of North Carolina*