



Wonderbrands™  
Recommends



## ITALIAN STYLE GOURMET DOG

### INGREDIENTS

4 D'Italiano™ with Gusto!™  
Brioche Style Sausage Buns

¼ cup extra virgin olive oil

Salt

2 pounds potatoes, peeled and cut  
into ½ inch chunks

2 medium green peppers, sliced  
into strips

1 large yellow or white onion, sliced  
into strips

1 tsp Italian seasoning, or a mixture  
of oregano, basil and rosemary

4 beef hot dogs, preferably with  
natural casings

Mustard to taste

### METHOD

**Prep Time: 10 minutes | Cook Time: 35 minutes | Total Time: 45 minutes**

1. Cook potatoes over medium heat with extra virgin oil.
2. Remove the potatoes, which should be partially browned, to a bowl and set aside. Increase the heat to high and add the peppers and onions. Arrange evenly in the pan and cook for 2-3 minutes.
3. Sprinkle salt over them, then flip and cook for another 2-3 minutes untouched. There should be some browned and even blackened bits here and there.
4. Add the Italian seasoning and the potatoes to the pan, stir to combine and cook over medium-high heat until they are soft and nicely browned, about 8-10 minutes.
5. Grill the hot dogs to your liking.
6. Liberally smear mustard on both sides of the brioche sausage bun. Add one hot dog per roll and top liberally with potatoes, peppers and onions as will fit.



## PRODUCT OF THE Month

Our D'Italiano™ with Gusto!™ soft brioche-style buns have a soft and buttery taste to give you BBQ bragging rights with their golden good looks.