



# Sonoran Dogs With Bacon, Avocado and Pico de Gallo

total time: 25 min | servings: 4 | \$4.00 per serving\*

## INGREDIENTS

- 4 Bar-S Classic Franks
- 4 slices Bar-S Classic Smoked Bacon
- 4 large unsliced rolls
- 1/4 cup canned pinto beans
- 1/4 cup pickled jalapeño slices
- 1/2 cup crushed potato chips
- Mayonnaise (for serving)
- Pico de gallo (for serving)

## GET COOKING

1. Heat the grill to a high heat setting.
2. Wrap each frank in 1 slice of bacon. Grill for 12-15 minutes, turning frequently until the bacon is crisp and cooked through on all sides.
3. While the dogs are cooking, slice the rolls lengthwise along the top, leaving the ends intact to create a pocket. Toast on the grill or in the oven at 350 degrees F until heated through and slightly crispy.
4. When the franks have finished cooking, place them in the rolls. Arrange the jalapeño slices on one side of each frank, and about a tablespoon of pinto beans on the other. Top with pico de gallo, drizzled mayo, and some crushed potato chips. Enjoy!

**Makes 4 servings**