

CHICAGO DOGS + ROSEMARY OVEN FRIES

Ingredients:

Chicago dogz:

4 hot dog buns
grainy mustard
4 hot dogs (I used veggie dogs here. Holla.)
2 dill pickle spears, cut in half
1 tomato, sliced
sport peppers
celery seed

fries:

2 large sweet potatoes
2 large yukon potatoes
2-3 T olive oil (a generous drizzle fo shizzle)
salt + pepper
1 T fresh rosemary, chopped

Directions:

Start the fries! Preheat your oven to 425F. Cut potatoes into fries! Place on a foil lined baking sheet. Drizzle with olive oil. Sprinkle with salt, pepper and rosemary. Toss to coat. Roast for 20 minutes, then toss. Roast for 20 more minutes or until crispy and dreamy.

Meanwhile, in the last 15 minutes of the fry roasting, grill the hot dogs. Either outside or on an indoor grill pan or a cast-iron skillet. Spread mustard in the hot dog buns. Top with the hot dog, pickle, tomato slices, sport peppers and celery seed. Serve to your boo with fries.