

## **Winter Chili Dogs**

J M Hirsch for The Associated Press  
Palm Beach Post

**Servings: 4**

**2 pounds Yukon Gold potatoes, peeled and quartered**  
**4 tablespoons (1 stick) butter**  
**1/2 cup milk**  
**salt**  
**ground black pepper**  
**1 can (15 oz) vegetarian baked beans**  
**1 1/2 tablespoons tomato paste**  
**2 teaspoons cumin**  
**1 1/2 teaspoons smoked paprika**  
**1 teaspoon chili powder**  
**1/4 teaspoon cayenne pepper**  
**4 hot dogs**  
**1/2 cup cheddar cheese, shredded**  
**sour cream (to serve)**  
**chopped pickled jalapeno slices (to serve)**  
**chopped red onion (to serve)**

Place the potatoes in a large pot and add enough cold water to cover. Bring to a boil and cook for 15 to 20 minutes, or until the potatoes are very tender.

Drain the potatoes, then return them to the pot.

Add the butter and milk, then mash until chunky smooth. Season with salt and pepper. Set aside.

While the potatoes cook, in a small saucepan over medium heat combine the baked beans, tomato paste, cumin, smoked paprika, chili powder and cayenne. Bring to a simmer, then cover and set aside.

Heat a grill pan to medium high.

Add the hot dogs and cook until heated through and browned on all sides, about 6 to 7 minutes.

To serve, divide the mashed potatoes between four serving plates.

Top each with a hot dog, then ladle the beans over them.

Top with cheese, sour cream, jalapenos and red onions.

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Per Serving (excluding unknown items): 1269 Calories; 115g Fat (80.4% calories from fat); 18g Protein; 45g Carbohydrate; 3g Dietary Fiber; 296mg Cholesterol; 1748mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 22 Fat.