

party flavor

Serve a real all-American—this hot dog takes ideas from North *and* South.

by RICHARD SWEARINGER photo ANDY LYONS food styling CHARLES WORTHINGTON



CHILEAN-STYLE HOT DOG WITH AVOCADO-CHILI RELISH
Recipe on page 173

“There’s an adventure in global flavor waiting in your grocery store,” says Nirmala Narine, cookbook author and founder of nirmalaskitchen.com. She’s also a travel enthusiast who brings home recipes instead of souvenirs—she found this one at a snack bar on the beach in Chile. “I teach cooking to children, and when I saw this hot dog I thought: *Oh my gosh, how fun would this be for a kid to make.*”

SET THE SCENE

“I use this recipe for lots of get-togethers,” she says. “For informal parties, I lay out checkered tablecloths and stoneware plates. But it also fits right in with white china and beautiful place mats.”

TRY OTHER SAUSAGES

The dish also works well with chicken-apple sausage, kielbasa, or tofu hot dogs. “For vegetarians, it’s heaven: They get protein from the tofu and healthy fats from the avocado.”

DRINKS TO SERVE

Nirmala suggests pairing this hot dog with a Peruvian favorite such as the Pisco Sour (see recipe, page 173). Another good choice would be a pitcher of iced tea with three or four sprigs of herbs such as lemon verbena or basil nestled in among the ice cubes.



for more ideas

Nirmala's Edible Diary: A Hungry Traveler's Cookbook with Recipes from 14 Countries by Nirmala Narine (Chronicle Books, \$16.95).

TELL US YOUR REASONS TO GATHER
For a chance to see your get-together ideas featured in a future issue, send them to gatherings@bhg.com.

“Food is a perfect way to connect us all. This recipe shows how you can get to know another culture in the comfort of your own backyard.

—NIRMALA NARINE, COOKBOOK AUTHOR