

Madieu's Messy Metts



Serves 4

4 metts	1/2c black olives, sliced
2 cans beer	1c tomatoes, diced
2T olive oil	1 garlic clove, minced
1 red bell pepper, chopped	Hot dog buns ~ top sliced so the goodies don't fall out
1 small onion, sliced	spicy mustard
1/2c green olives, sliced	4 Sharp cheddar cheese slices

Boil metts in beer until done ~ about 5~7 minutes. Drain beer.

Heat olive oil in heavy saucepan over medium~high heat. Add red bell pepper, onions, olives, tomatoes and garlic. Cook until everything is softened and mixed together well.

Grill metts over medium heat. Place cheese slice in bun, then mett and then top with red bell pepper~olive mixture. Finally top with spicy mustard.

Prepare Ahead Tip

Metts can be prepared 24 hours in advance. Drain beer, bring to room temperature and then refrigerate in zip~lock bag. Vegetable mixture can be prepared 24 hours in advance and kept covered in refrigerator. Reheat in pan on grill or stovetop.