



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

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### Summertime Hot Dog Bar

Serves 4

A hot dog is a fine thing, but, a bacon-wrapped hot dog paired with a packed hot dog bar is an experience that's anything but ordinary. Fire up the grill! There's an entire summer season ahead — and you've got some serious eating to do! A good hot dog bar should have a variety of condiments and toppings that allows everyone to get creative with their hot dogs. Be sure to add your family's favorites into the mix!

#### **Basic Ingredients:**

8 hot dog buns  
8 all beef hot dogs  
8 pieces thin-sliced bacon  
16 toothpicks, (soaked for 30 minutes)

#### **Optional Condiments:**

Ketchup  
Yellow Mustard  
Spicy Brown Mustard  
Cream Cheese  
BBQ Sauce  
Hot Sauce

#### **Optional Toppings:**

Dill or Sweet Relish  
Onions, caramelized  
Spicy Marinated Peppers  
Jalapeño Peppers  
Pineapple Spears  
Red Onion, diced  
Baked Beans or Chili Beans  
Cheddar Cheese  
Pickle Spears

#### **Directions:**

1. Soak toothpicks in water for 30 minutes before grilling.
2. Wrap the hot dogs with a slice of thin-sliced bacon. Secure the bacon on each end with a soaked toothpick.
3. Grill the bacon-wrapped hot dogs on a well-oiled grill over medium heat. Turn the dogs as needed to cook the bacon until it's crispy on all sides. The bacon will take longer to grill than a plain dog, so plan on watching and turning the dogs carefully until the bacon is cooked evenly on all sides.
4. Once you've flipped the hot dogs and the bacon has cooked on the top and bottom, the bacon should be secure enough around the hot dog to remove the toothpicks. Carefully remove the toothpicks and grill the other two sides until the bacon is fully crispy on all sides.

Get creative with the toppings! Two of our favorite hot dog toppings are caramelized onions paired with a thick stripe of cream cheese. From there, go with the other condiments as desired. The cream cheese, not a common hot dog addition, is nicely decadent -- try it, you might love it, too!

Try one of these tasty combos, or make up your own signature hot dog:

**West Coast Vibes:** Cream Cheese + Caramelized Onions + Spicy Brown Mustard + Pickled Hot Peppers

**Cowboy Dog:** Bacon-wrapped dog with Baked Beans + Cheddar Cheese + Mustard + Red Onions

**Island Style:** Pineapple Spear + Cilantro + Red Onion + BBQ Sauce

**Taco Time:** Tomatoes + Cilantro + Cheddar Cheese + Pickled Jalapeño Slices + Hot Sauce

**Classic Dog:** Relish + Ketchup + Mustard