

Killer Bacon-Cheese Dogs

arrecipes.com - April/May 2020

Servings: 8

*8 all-beef hot dogs
8 slices bacon
8 hot dog buns, split
8 slices Swiss or Cheddar
cheese
1/2 cup barbecue sauce
1/4 cup sliced green onion
OR chopped red onion
crushed red pepper (for
garnish)*

Preparation Time: 15 minutes

Prepare an outdoor grill for indirect grilling, lighting burners or pushing lit coals to one side only. Set a drip pan under the unlit side. Heat to medium heat (325 to 375 degrees).

Wrap the hot dogs with bacon and insert toothpicks to hold the ends in place. Arrange the hot dogs on the unlit side of the rack. Grill, covered, turning occasionally, until the bacon is crisp, about 18 minutes. Transfer the hot dogs to the direct heat to brown quickly.

Arrange the buns, cut sides down, over the heat until lightly toasted.

Fill each bun with a cheese slice and a hot dog. Top with barbecue sauce, green onion and red pepper.

Per Serving (excluding unknown items): 171 Calories; 6g Fat (29.9% calories from fat); 6g Protein; 24g Carbohydrate; 1g Dietary Fiber; 5mg Cholesterol; 469mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1 Fat; 0 Other Carbohydrates.