



#MakeItGAP

RECIPES

BACON WRAPPED HOT DOGS WITH CHEESE SAUCE

YIELD: 6

INGREDIENTS:

CHEESE SAUCE

2 1/2 cups grated white cheddar cheese
1 Tbsp. cornstarch
1-12 oz. can evaporated milk
1/2 tsp. onion powder
1/2 tsp. garlic powder
1 tsp salt
1-2 Tbsp. milk

HOT DOGS

6 hot dogs
6 strips of bacon
12 toothpicks, soaked in
water for 30 minutes
4 sweet onions, peeled and sliced
1 Tbsp. oil
6 soft hot dog buns

BACON FOR GARNISH

1/4 cup bacon, diced

PREPARATION:

CHEESE SAUCE

Toss together the cheese and cornstarch in a small saucepan. Add the remaining ingredients except the milk and cook over medium heat, whisking occasionally for the first couple of minutes then frequently as the cheese melts. Whisk until the cheese sauce is smooth (about 5 minutes). Remove from the stove and let it cool to room temperature. Whisk vigorously every 5 minutes or so to blend the “skin” that forms on the surface into the cheese sauce. Once it is at room temperature, use the milk to make the consistency suitable for dolloping onto the hot dogs.

HOT DOGS

Trim the edges of the bacon so they wrap neatly without overlapping. Lay a strip of bacon on a work surface. Place a hot dog on the bacon on the diagonal. Then roll up the hot dog in bacon. Use a toothpick to secure each end. If you are cooking the hot dogs on the stove or flat iron side of the BBQ, use scissors to trim the toothpicks so they aren't sticking out. Brush the grill side with oil and drizzle the remaining oil on the flat iron side of the BBQ. Then heat on medium high (or do this in a fry pan over medium high on the stove). On the flat iron side, add the onion and cook until dark golden brown. Cook the extra bacon for garnish at the same time.

On the grill side, cook the hot dogs, turning until nicely browned all over. Partially cut the hot dog buns. Place a bacon wrapped hot dog in the bun, top with onion, a generous amount of cheese sauce and bacon for garnish.

Recipe adapted from recipetineats.com