



Bacon Cheeseburger Hotdogs

Recipe courtesy of Justine Sulia. Visit Justine's blog cookingandbeer.com for more recipes!

Ingredients

Cheeseburger Mixture

6 strips of bacon, diced
1 pound ground beef
1-14 ounce can diced tomatoes, drained
2 tablespoons ketchup
1 tablespoon yellow mustard
1 ½ cups grated sharp cheddar cheese, divided
salt and black pepper

White Cheddar Cheese Sauce

2 tablespoons unsalted butter
2 tablespoons all-purpose flour
1 ½ cups whole milk
1 ½ cup grated white cheddar cheese
pinch of cayenne pepper
salt and black pepper

Bacon Cheeseburger Hot Dogs

8 good-quality all-beef hot dogs
8 Cobblestone Bread Co.™ Spud Dogs
Garnishes: drizzle of ketchup, drizzle of mustard, chopped fresh parsley

Instructions

Begin by preparing your cheeseburger mixture. In a large, nonstick skillet, add the bacon. Fry over medium-low heat until crispy. Transfer the bacon to a plate that has been lined with a paper towel and pour out most of the bacon grease from the skillet. Place it back on the stove, and increase the heat to medium. Add the beef to the pan and cook until brown and cooked through, about 8 minutes. Decrease the heat to low, and add most of the bacon (reserving about 2 tablespoons for garnish) diced tomatoes, ketchup, yellow mustard, cheddar cheese, and salt and black pepper. Stir until the cheese has melted. Cover and keep warm.

In a small saucepan, melt the butter for the white cheddar cheese sauce over medium heat. Whisk in the flour and cook for about 1 minute or until golden. Continuing to whisk, add the milk. Cook for about 3-4 minutes or until just slightly thickened. Remove from heat and stir in the white cheddar cheese until melted. Season with a pinch of cayenne pepper and salt and black pepper to taste. Cover and keep warm until you are ready to serve.

Preheat your Big Green Egg to 425°F/218°C, and add your hot dogs to the EGG. Grill for about 2 minutes on each side or until charred and warm. Remove from heat.

Assemble your bacon cheeseburger hot dogs, by placing each hot dog on Cobblestone Bread Co.™ Spud Dog. Top with the cheeseburger mixture and spoon the cheese sauce on top. Drizzle with ketchup and yellow mustard. Sprinkle with fresh parsley and the reserved bacon. Enjoy!

Makes 8 hotdogs