



Cheesy “HOT” Dawg

A toasted hot dog bun is slapped with a creamy, decadent smear of **Merkts® Sharp Cheddar Cheese**, then a griddled all-beef “foot long” hot dog that has been sinfully dunked in hot sauce—with a final topping of ale-griddled onions. Have plenty of water available.

INGREDIENTS:

- 1 Tbsp vegetable oil
- 2 Spanish onions, julienne
- 1-12 oz. beer, ale (or your favorite)
- 1½ C **Merkts® Sharp Cheddar**, room temperature (soft)
- 12 hot dogs, 12", all beef
- 12 hot dog buns
- As needed (approx. 1 cup) hot sauce, prepared

METHOD:

1. To make the ale-griddled onions: Heat oil in non-stick sauté pan, over medium-high heat, add the onions and cook for approx. 8 minutes until the onions are caramelized & translucent. Then add the beer, evenly mix it in and cook approx. another 8 minutes (all the beer should be absorbed). Reserve onions hot.
2. Cook the hot dogs, per the specifications of your operation.
3. **To make 1 hot dog:** Spread 2 Tbsp soft **Merkts® Sharp Cheddar** all down the center (and up the sides) of the toasted hot dog bun. Dip/roll the cooked hot dog in hot sauce and place on the cheese, on center of the bun. Top with 1 small tongful of ale onions (equally divide out the 12 portions). Repeat for the remaining 11 orders.

PORTIONS: 12

SERVING SIZE: 1 hot dog