



**MAN UP  
YOUR MENU.**

**LUNCH & DINNER**

## Cheesy "HOT" Dawg

**Product:** Merkts® Sharp Cheddar **Portions:** 12 **Serving Size:** 1 hot dog

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	12 hot dogs, 12", all beef
2 Spanish onions, julienne	12 hot dog buns, toasted
1 12-oz. beer, ale (or your favorite)	1 cup hot sauce, prepared, as needed
1½ cups Merkts Sharp Cheddar, room temperature (soft)	

### Preparation:

- 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.
- Cook the hot dogs, per the specifications of your operation.
- 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.

### Operator Hints:

- Chopped, pickled jalapeños could also be added to the build, for a double zap of heat, placed over the Merkts Sharp Cheddar cheese, before adding the hot dog

- Use warm Merkts Sharp Cheddar cheese sauce and ladle the sauce down the middle of the bun, then top with the dipped hot dog and ale onions
- The hot dogs could be grilled, griddled or cooked on rollers — it is best not to use steamed/boiled hot dogs for this recipe

Made with 100% Real Aged Wisconsin Cheddar.

**Merkts®**