

Bacon Wrapped Hot Dogs

Yields: 6 servings

Prep time: 10 min

Cook time: 20 min

INGREDIENTS:

- 6 hot dogs (or sausages)
- 1 tablespoon of unsalted butter
- 1 sliced red onion
- 1 sliced green bell pepper
- 1 sliced red bell pepper
- 6 slices of uncooked bacon (not thick cut)
- 6 hot dog buns (sliced on top)

TOOLS:

- [Induction 21 Steel Fry Pan with Ceramic Coating \(12½ In.\)](#)
- 10 wood toothpicks





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PROCESS:

1. Heat 1 tablespoon of butter in the pan.
2. Add in the onions first and cook on medium-high heat for about 5 minutes.
3. Then add in the peppers to the same pan with the onions.
4. Cook for another 5 minutes. Remove veggies from pan and set aside.
5. Break the toothpicks in half. Wrap the hot dogs in strips of bacon, (one slice per hot dog.) Secure the bacon on hot dogs with toothpicks.
6. Add the wrapped hot dogs to the same pan and cook over medium-high heat for about 6-8 minutes. Rotate them frequently to ensure even cooking.
7. Once the bacon on the hot dogs is cooked and crisp, remove them from heat.
8. Put your hot dogs into the buns and top with peppers & onions. Serve warm.
(You can also try serving these with sweet Hawaiian style buns!)

Enjoy!