

Betty's Winning Chili Cheese Hot Dogs



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In this video, Betty demonstrates how to make her Winning Super Bowl Chili Cheese Hot Dogs. These use Betty's Own Super Bowl Chili Sauce, which you will find in bettyskitchen.

Ingredients:

1 package hot dogs

1 package hot dog buns

Betty's Own Super Bowl Chili Sauce, heated and ready to serve from crock pot

shredded sharp Cheddar cheese

chopped fresh onions

sauerkraut, drained

sweet or dill pickle relish

mustard and ketchup, and other condiments, as desired

Boil as many hot dogs as desired in water, according to package instructions, about 4 minutes. Steam buns, if desired, for about 2 minutes. (I did the boiling of the hot dogs and the steaming of the buns with an appliance called "The Steamie.") When ready to assemble your Winning Super Bowl Chili Cheese Hot Dogs, lift each hot dog out of boiling water using tongs, and let it drain a bit before inserting it into steamed bun. Use a slotted spoon to hold the amount of chili sauce you want, and let the liquid drain from it back into the crock pot. Then arrange the chili sauce from the slotted spoon on top of the hot dog. Sprinkle with shredded sharp Cheddar cheese and chopped onions. Place over steam for an additional 2 minutes to melt the cheese on top. Serve immediately. You may use just the chili sauce or just the cheese to top the hot dog. You may also choose any of the following as additional toppers: mustard, ketchup, sweet or dill pickle relish, sauerkraut, and other condiments, as desired. This is a great, hearty snack for a Super Bowl Party, and it is very easy to make! Happy Game Day! --Betty ☐