



🍴 4 People

🕒 20 Mins

🔥 380 kcal

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Classic Hot Dog

BALLPARK FAVORITE

INGREDIENTS

8 beef hot dogs

8 hot dog buns

1 large yellow onion

2 tbsp butter

DIRECTIONS

1. Score hot dogs with shallow diagonal cuts on both sides to prevent curling and allow even cooking. This also creates more surface area for that perfect char.
2. Heat a grill or skillet over medium-high heat. Cook hot dogs for 3-4 minutes, turning frequently, until blistered and heated through. For stadium style, char the buns too.



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INGREDIENTS

8 beef hot dogs

8 hot dog buns

1 large yellow onion

2 tbsp butter

Yellow mustard

Relish

Ketchup

Mayonnaise

Salt and pepper

Celery salt

DIRECTIONS

1. Score hot dogs with shallow diagonal cuts on both sides to prevent curling and allow even cooking. This also creates more surface area for that perfect char.
2. Heat a grill or skillet over medium-high heat. Cook hot dogs for 3-4 minutes, turning frequently, until blistered and heated through. For stadium style, char the buns too.
3. Meanwhile, sauté diced onion in butter until golden and caramelized, about 8 minutes. Season with salt and pepper. Keep warm.
4. Place hot dogs in buns and add your toppings. Traditional order: mustard in a zigzag line, followed by relish, onions, ketchup, and a dash of celery salt.