



Grilling with Scott: Hot Dogs with a Kick

Ingredients:

- 1 package of All Beef hot dogs
- 1 large Pepper or 4 jalapenos peppers
- 1 package of sliced cheese
- 8 strips of bacon
- 1 package of hot dog buns

Makes: 8-10 servings
Prep Time: 20 minutes
Cook Time: 10 minutes

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Directions:

1. Preheat your grill to medium.
2. Slice hot dogs lengthwise, do not cut all the way through.
3. Cut the peppers into strips.
4. Place the cheese slices into the hot dogs.
5. Place the peppers on top of the cheese.
6. Wrap the hot dog with a strip of bacon.
Note: Bacon might not need to be secured, as it will tighten itself around the hot dog while it cooks.
7. Place hot dogs on the grill.
8. Cook till desired doneness. Make sure the bacon is fully cooked.
9. Remove from hot dogs from the grill.
10. Place the hot dogs into the bun. Top with ketchup and/or mustard
12. Serve.

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