pete's recipes



Life is too short to eat single dogs on a bun!

INGREDIENTS

- **8 HOT DOGS**
- 1 MEDIUM RED ONION, DICED FINE
- 1 TBS OLIVE OIL
- 1-2 OZ PKG OF 'READY BACON', DICED FINE
- 1 14OZ CAN OF CHILI. BEANS OR NO BEANS... YOUR CHOICE HOT SAUCE
- 4 BIG SANDWICH ROLLS OR BIG BUNS (HAHA! BIG BUNS!)
- 1/2 UP SHREDDED CHEDDAR CHEESE

STEPS

BOIL THE DOGS IN A POT UNTIL THEY PLUMP. WHILE THEY COOK, SAUTE RED ONION IN OLIVE OIL 'TIL IT SOFTENS. THEN ADD BACON TO CRISP. REMOVE TO BOWL. HEAT UP YOUR CHILI. REMOVE COOKED DOGS AND SLICE LENGTH WISE DOWN THE CENTER. LEAVE A LITTLE HINGE. THEN SEAR THE DOGS IN THE SAME PAN YOU USED FOR THE BACON. BROWN THE BUNS IN A BROILER. TOP WITH CHILI, ONION AND BACON. THEN TOP OFF WITH HOT SAUCE AND CHEDDAR CHEESE!

MMM! MMMMMM!