

Gutter Dogs

Yield: 8-10 servings

1 pkg. (16 oz.) hot dogs
8-10 slices bacon (one piece for each hot dog)
2 tbsp. butter
1 medium onion, chopped
1 small green pepper, seeded and chopped
2-3 cloves garlic, minced
8-10 hot dog buns, toasted if desired
Desired condiments - ketchup, mustard and/or mayo (optional)

Preheat grill.

Wrap each hot dog in a slice of bacon, overlapping slightly. Secure the loose end with a toothpick. Grill, turning occasionally, until the bacon is crisp and the hot dog is heated through.

Meanwhile, melt butter in a skillet. Saute the onion and green pepper for 3-4 minutes. Add the garlic and continue to cook until the onions and peppers are soft. Remove from heat.

To serve, remove the toothpick from the hot dog. Place a hot dog in a bun and top with the onion and green pepper mixture. Serve with ketchup, mustard and mayo sauce if desired.

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