Cleo Coyle's Danger Dogs

Tips on Making Bacon-Wrapped Hot Dogs on Stovetop or Grill

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

FIRST SOME FUN FOODIE FACTS:

* **The original Danger Dog** (aka Tijuana Bacon Dog) is a bacon-wrapped, deep fried dog topped with grilled onions and hot chili. North of the border, this same barker is topped with mayo, and in Los Angeles, CA, it's known as a street dog.

* The **Jersey Breakfast Dog** is a bacon-wrapped hot dog that is deep fried until it's curled or falling apart. Also called rippers, they're served with fried or scrambled eggs.

* A Chicago variation is the **Francheezie**, a jumbo hot dog split and stuffed with cheddar or Velveeta cheese before it's wrapped in bacon and (oh, yes) fried.

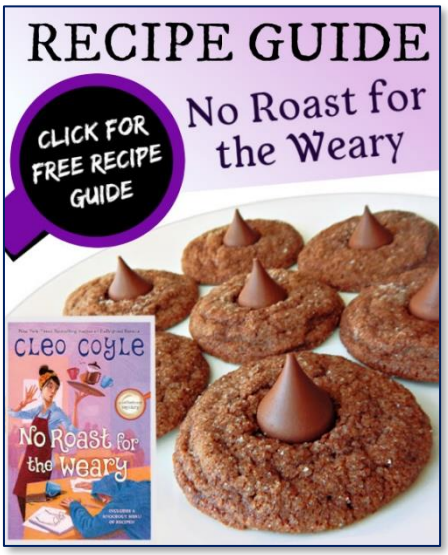
Because we don't own a deep fryer, my husband (and partner in crime-writing) was forced to adapt and overcome—to borrow a motto from the Marines, a few of whom would probably enjoy this recipe, too, with a few good beers. And since summer and hot dogs go together so well, you can make these on your grill or your stovetop. We've included instructions for both. Whatever your cooking preference, may you eat with bacon-wrapped joy! ~ ***Cleo***

Makes 6 servings

Ingredients:

6 hot dogs
6 slices bacon
1 cup vegetable oil (we use peanut oil)
6 hot dog buns
12 wooden toothpicks

(Additional optional topping suggestions: grilled or raw onions, mayo, mustard, relish, chopped tomatoes, jalapeno peppers, etc.)



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Step 1—Slice the hot dogs (important): Slit each dog lengthwise. Don't split the dogs in two, simply cut a deep slice. This cut will help the hot dog cook at the same fast pace as the bacon. It also will prevent the dog from bursting when it hits the hot oil.

Step 2—Wrap with bacon: Take one slice of bacon, regular or thick cut, and tuck the end of the slice into the cut at the tip of the hot dog. Wrap the bacon around the hot dog, being careful to completely cover the hot dog with the bacon. When finished wrapping, tuck the opposite end of the bacon into the hot dog's slit. Secure both ends with dry toothpicks. See my photos.

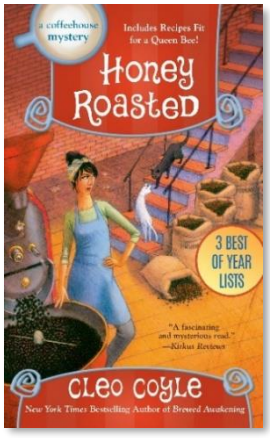
(If grilling over charcoal, gas, or an open flame, be sure to soak the toothpicks in water for at least an hour before inserting into the dogs. This will prevent the toothpicks from burning. See more grilling notes below.)

Step 3—Fry the dogs (*See grilling option below.): Place about one inch of oil at the bottom of a skillet and heat at medium until the oil is shimmering and ready to smoke, about five minutes. (If using a deep fryer, set to 375° F.) When the oil is hot enough, quickly place 2 to 4 hot dogs into the oil. For best results, do not fry too many at one time. If pan frying, cook about three minutes on one side, then turn and fry for an additional four minutes. If using a deep fryer, cook the hot dogs for about seven minutes. Remove from heat and drain on a paper towel. Serve warm on a bun and add your favorite condiments.

***GRILLING OPTION:** To grill bacon-wrapped hot dogs, keep these notes in mind: (1) Soak the toothpicks in water for a good hour before inserting or they may burn up on your grill. Or use metal skewers instead of toothpicks and you won't have to worry. (2) The cooking time will be longer on the grill, about 6 to 8 minutes per side. You're watching for the bacon to cook through without burning.

Eat with joy! ~ Cleo

The Coffeehouse Mysteries are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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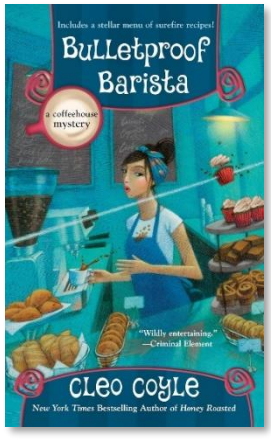

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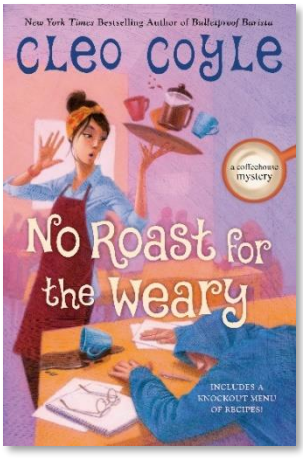

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