

Twin Dogs

- two hot dogs
- optional: bacon
- two hot dog buns
- mayonnaise
- celery salt
- sweet relish
- optional: minced onion and/or diced tomato
- mustard
- minced jalapenos, sliced pickles and/or minced onion
- slice of Swiss cheese
- [sauerkraut](#) [1]

Put both hot dogs on the grill. While you cook them, prepare the buns. If you really want to be decadent, wrap each dog in a slice of bacon before grilling.

For the first bun, spread mayonnaise inside, and sprinkle with celery salt. Add sweet relish and optional onion or tomato to taste.

For the second bun, spread mustard. Then add minced jalapenos, sliced pickles or minced onion to taste. Then add Swiss cheese to the roll.

When the hot dogs are almost grilled to perfection, toast the buns with condiments. Place the dogs inside the buns. Add sauerkraut to the top of the mustard-Swiss dog.

Of course there are **lots** of other hot dog possibilities. Maybe a little [chilli](#) [2] and [cheese sauce](#) [3] in the bun, topped with [sauerkraut](#) [1]. Or maybe a little [chilli](#) [2], minced onions and [cole slaw](#) [4]. Maybe with mustard, [baked beans](#) [5] and fried onions.

Serve immediately.

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Links:

[1] <http://kitchen.unseelie.org/.93>

[2] <http://kitchen.unseelie.org/.18>

[3] <http://kitchen.unseelie.org/.69>

[4] <http://kitchen.unseelie.org/.37>

[5] <http://kitchen.unseelie.org/.71>