



ARTICLE / RECIPE ROUNDUP

Best Ways to Cook Hot Dogs

Topped, wrapped, chopped, and topped some more, these 23 dogs go way beyond the bun



Debbie Koenig

Posted Sep 10, 2021



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I live in a hot dog family. Growing up, my favorite, favorite dinner was Spaghetti with Hot Dog Sauce — our version was nothing but sauteed sliced wieners mixed with a jar

Hot Dog Sauce — our version was nothing but sauteed sliced wieners mixed with a jar of marinara. It came from a place of relative poverty, since the hot dogs were cheaper than ground beef, but I didn't realize that until I was much older. My Italian-American husband is horrified when I mention my childhood comfort food, though his hot-dog-loving side acknowledges the appeal of sliced-and-browned franks.

Speaking of sliced-and-browned, my son wrote his first recipe when he was eight — his hand-written instructions call it "Musterd Dogs." I can't share the secret ingredient, but the basic technique involves chopping up hot dogs, pan-frying them until they're crispy little nubs, then dousing them in a sauce made with spicy brown mustard. He's 14 now, but Musterd Dogs still make him happy. He ate a batch for lunch today, in fact.

For nine consecutive years our Father's Day tradition has involved a jaunt to Connecticut for some of my husband's favorites dogs. They're well worth the drive up from NYC. (Seriously, Connecticut's hot dogs are so good, there's a [documentary](#) about them.) During COVID, when our favorite spot turned out to be closed due to the pandemic, my husband practically cried.

So yeah, I know a thing or two about hot dogs. But until relatively recently my frankfurter perspective was pretty limited. I'd enjoyed all the usual suspects on a dog — mustard, ketchup, relish, sauerkraut, baked beans, and, when in Chicago, their fully-loaded dog — yet that's as far as my choices went. Over the last few years, though, the world seems to have undergone an explosion of hot dog innovation. I'm awed by the creative dishes people make with these humble, inexpensive links. For instance, the following recipes for how to cook hot dogs.

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Add Hot Dog Recipes to Your Meal Plan



5 all-American classic hot dogs

Before we branch out, we need to talk about some iconic frankfurters.

New York Hot Dogs



New York Hot Dogs by [The Spruce Eats](#)



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My son's first hot dog was a "dirty water dog" from a city street cart. He wasn't too big on toppings (still isn't, in fact), but if he wanted to go all-in as a New Yorker he'd have tried one with everything: sauerkraut, brown mustard, and a sweet-and-tangy onion sauce.

sauce.

Chicago Hot Dogs



Chicago Hot Dog by Pocket Change Gourmet



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Until I was an adult, I had no idea anyone ate hot dogs any way other than the perfect New York version. Chicago's dog is famous in its own right, and it's nothing like my hometown frank. It features poppy seed buns, first of all, and also yellow mustard, pickle relish, sliced tomatoes, chopped onion, dill pickle spears, sport (pickled) peppers, and celery salt.

Detroit-Style Coney Dogs





Detroit-Style Coney Dogs by Simply Scratch

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This is the uber-chili dog, topped with a meaty chili (no beans), chopped white onion, and mustard. Making the chili from scratch is key here.

New Jersey Italian Hot Dog



New Jersey Italian Hot Dog by Simply Recipes

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When we're not heading north from New York to grab some Connecticut hot dogs, we're crossing the Hudson River for New Jersey-style franks. These come in a hero roll (or even better, a special pizza bread roll) and get topped with fried onions, peppers, and potatoes.

potatoes.

Corn Dogs



Corn Dogs by Cooking Channel



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With some summertime fairs canceled these days, it's been a little more challenging to get my corn dog fix. Good thing they're relatively easy to make at home! I don't do a lot of deep-frying, but for a perfect corn dog I'll make an exception.

7 newfangled pups

These are definitely still traditional hot dogs in hot dog buns, but the hot dog toppings, the buns, and even the cooking methods get playful.

Campfire Hot Dogs Three Ways



Campfire Hot Dogs Three Ways by Yummly



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Why limit yourself to one kind of hot dog when you can set out a topping bar and try them plain, with pepperoni pizza toppings, or with bacon, lettuce, and tomato? Bonus: This campfire recipe includes directions for cooking hot dogs on a camp stove. But you could also cook them on a gas grill or charcoal grill. Or bring the dogs inside: Just preheat a frying pan over medium-high heat on the stovetop and brown the hot dogs, or broil them until they sizzle.

Sonoran Hot Dogs with Bacon, Pico de Gallo, and Avocado



Sonoran Hot Dogs With Bacon, Pico de Gallo, and Avocado recipe | Epicurious.com
by Epicurious



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The Mexican state of Sonora claims [the creation of the hot dogs](#) that bear the name, but they're a big deal in the Southwestern U.S., and should be all over. What's not to love with bacon-wrapped hot dogs topped with beans, avocado, pickled jalapeño, and fresh salsa?

Grilled Hot Dogs with Sweet-Hot Relish



Grilled Hot Dogs with Sweet-Hot Relish by Martha Stewart



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Give basic grilled hot dogs a gourmet boost with grilled baguettes instead of buns and a mayo-mustard-pickle-pepper relish.



a mayo-mustard-pickle-pepper relish.



Grilled Cheese Hot Dogs by The BakerMama

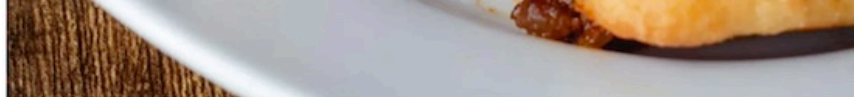


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This sounds like the ultimate kids' food, but take a look: Don't you want to take a big ol' bite of that crunchy, buttery bun, and to feel the gooey cheese stretch out as you pull it back? It's a shockingly simple way to make an irresistible dog.

Keto Chili Cheese Dogs





Keto Chili Cheese Dogs by patrick maese



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Living a low-carb keto lifestyle doesn't mean you can't enjoy a bunned hot dog like everyone else. This recipe for keto hot dogs has you wrap your dogs in Fat Head dough (if you're doing keto, you know what I mean) and bake them, then top with chili and cheddar cheese.

Buffalo Chicken Hot Dog



Buffalo Chicken Hot Dog by I am Baker



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Buffalo Chicken Hot Dog by I am Baker



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Chicken as a hot dog topping? Sure. Shredded chicken doused in buffalo sauce? Yeah, baby. Naturally, ranch dressing and blue cheese crumbles are also involved. If you're a wing lover, this is definitely your new favorite wiener.

Air Fryer Hot Dogs

