



Dill Pickle Dogs

total time: 15 min | servings: 4 | \$1.55 per serving*

INGREDIENTS

- 4 Bar-S Classic Franks
- 4 large pickles
- 1/3 C sharp cheddar cheese
- 1/3 C cream cheese, softened
- 2 Tbsp. chives, chopped
- Kosher salt
- Black pepper
- 1 Tbsp. vegetable oil
- Ketchup and mustard, for drizzling

GET COOKING

1. Add vegetable oil to skillet and bring to medium heat.
2. Combine chives, cheddar cheese and softened cream cheese. Add salt and pepper to taste and stir until mixture is smooth.
3. Slice each pickle lengthwise and set aside.
4. Place hot dogs in heated skillet and grill for 5-6 minutes, rotating halfway through to ensure even cooking. Remove from heat when hot dogs are slightly browned.
5. Spread cream cheese mixture along the inside of each pickle and place hot dog in pickle, like a hot dog bun.
6. Garnish with mustard and ketchup and serve immediately.