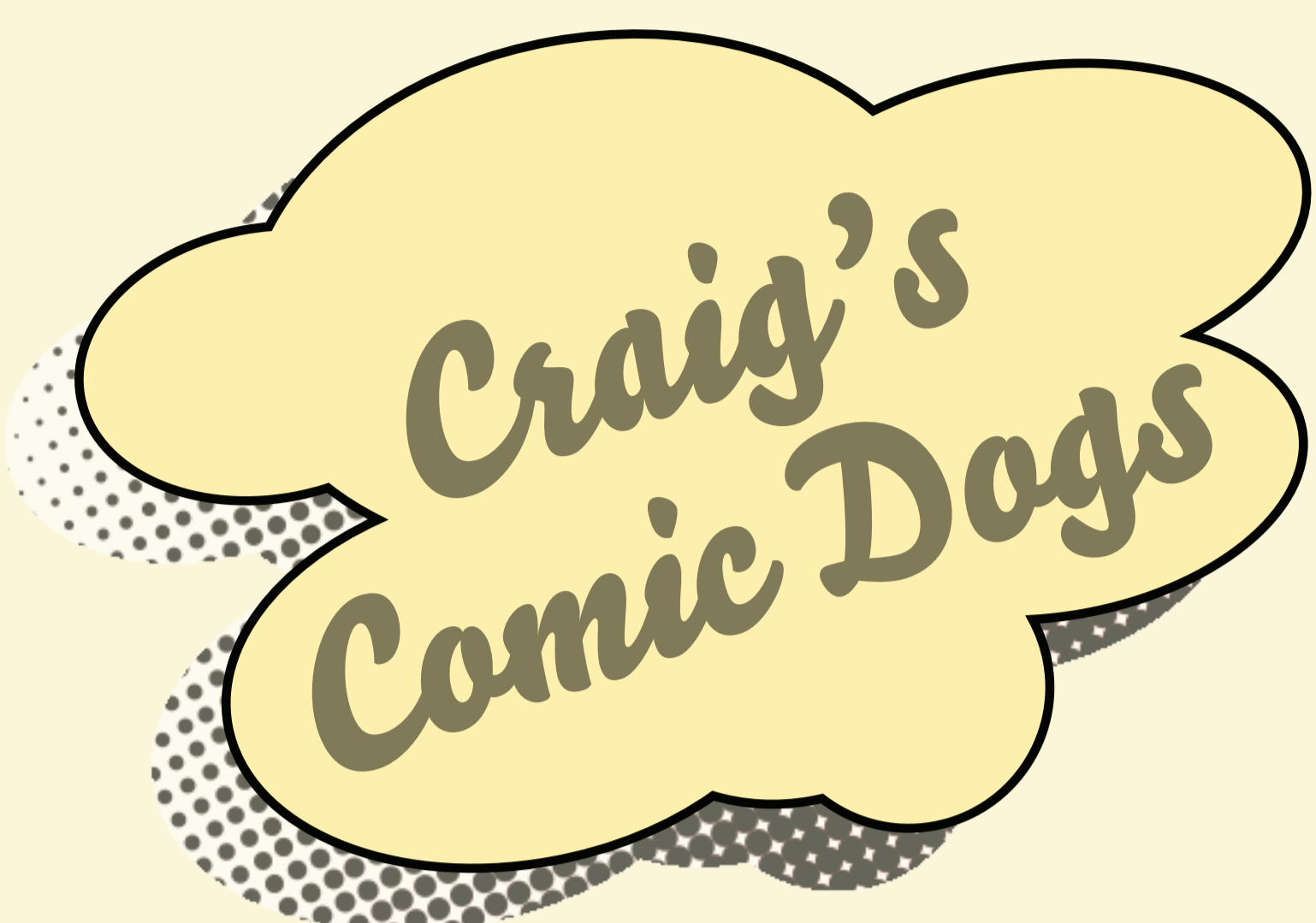


COMIC-CON @HOME 2020 OFFICIAL RECIPE:



INGREDIENTS

2 beef hot dogs
(preferably Nathan's or
Hebrew National)
1 cup chopped onion
2 slices bread

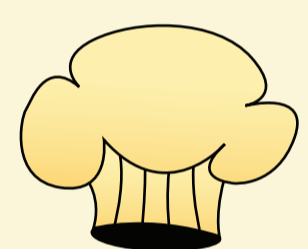
2-3 slices American or
Muenster cheese
1 tbsp olive oil
Butter
Ketchup
Mustard

WHERE YOU KNOW IT FROM:



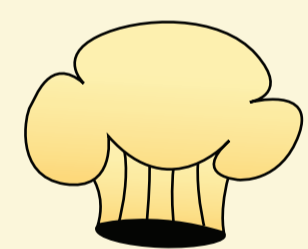
Employee
nominated recipe!

COOKING TIME:



Approximately
twenty minutes

WHAT YOU NEED:



Skillet

OPTIONAL TOPPINGS

Onions
Chili
Sauerkraut

DIRECTIONS

Heat a large skillet over medium heat and add 1 tbsp of olive oil.
Add chopped onions, stirring frequently until golden (about 5 minutes).

Add hot dogs, turning occasionally to cook evenly.
Remove skillet from heat and set hot dogs and onions aside.

Thinly spread butter on one side of each bread slice. Stack bread slices
(butter-side out) and place 2-3 cheese slices in between.

Preheat skillet over medium heat. Place sandwich on skillet. Lightly brown
on bottom side then flip over; remove once cheese is fully melted.

While still hot, pull slices apart (so cheese is left on both sides) and wrap
each around a hot dog.

Add onions, ketchup, and mustard, and additional toppings of your choice.

