**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

**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.