

The Best Hot Dog

Learn how to make the perfect hot dog with multiple cooking methods, classic toppings, and expert tips for crispy sausages and warm buns.

30	25	55	2	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

The Best Hot Dog

Ingredients

- 1 tbsp tomato paste
- 1 tbsp pepper paste
- 4 bread
- 3 tbsp butter
- 4 pcs sausage
- 2 pickled gherkins

Instructions

- 1 Prepare for cooking**

Remove hot dogs from refrigerator and let come to room temperature for 10-15 minutes.
- 2 Cook the hot dogs**

Heat 1 tablespoon oil in a large skillet over medium heat until shimmering, about 2 minutes.
- 3** Add hot dogs to the pan and cook for 8-10 minutes, turning every 2 minutes until browned on all sides and heated through.
- 4** Remove hot dogs from heat and let rest for 30 seconds.
- 5 Prepare the buns**

Heat remaining 1 tablespoon oil in the same skillet or toast hot dog buns in a toaster until golden brown, about 1-2 minutes per side.
- 6 Assemble and serve**

Place each hot dog in a warmed bun and top with desired condiments.

Tips

- Score hot dogs with shallow diagonal cuts before cooking to prevent bursting and create more surface area for browning.
- Warm your buns by wrapping them in foil with a damp paper towel and placing in a 300°F oven for 5 minutes.
- For extra flavor, brush hot dogs with butter or oil before grilling or pan-frying.
- Don't pierce hot dogs with a fork during cooking as this releases flavorful juices.

Let hot dogs rest for 30 seconds after cooking to allow juices to redistribute throughout the meat.

Use tongs instead of a fork when turning hot dogs to avoid puncturing the casing.

Toast your buns lightly for better texture and to prevent them from becoming soggy from toppings.

Keep cooked hot dogs warm by placing them in a low oven (200°F) wrapped in foil until ready to serve.