

# BAKEN-ETS® Chili Cheese Coney Dog

## Ingredients

- 8 hot dogs
- 8 hot dog buns
- 1/2 cup yellow mustard
- 2 cups homemade or canned chili, no beans
- 1 1/2 cups sharp cheddar cheese, grated
- 3/4 cup onions, diced
- 1 cup BAKEN-ETS® Traditional Fried Pork Skins



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 5 min     | 10 min    | 15 min     | 4        |

## How to make it

1. Bring 2 quarts of water to a boil and then lower to a simmer and submerge the hot dogs in the water for about 10 minutes.
2. Lightly toast the hot dog buns and then put them back in the plastic bag while they are warm so that they steam just a bit.
3. Spread mustard on the inside of each bun, then place the hot dogs in the bun. Ladle a good amount of chili over each hot dog and top with cheese, onions, and loads of broken BAKEN-ETS®!

## Made with



BAKEN-ETS® Traditional Fried Pork Skins