



# Grilled Cheese Hot Dogs

## Ingredients Needed for Grilled Cheese Hot Dogs

- 1 package of [Aunt Millie's Hearth Classic White Hot Dog Buns](#)
- 1 package of hot dogs
- 3 tablespoons unsalted butter
- 1 ½ cups cheddar cheese, shredded
- 1 ½ cups Monterey Jack cheese, shredded
- 1 jar pickled jalapeños
- salt and pepper, to taste



## Directions | Yield: 6 servings of Grilled Cheese Hot Dogs

1. In a medium bowl, mix the two cheeses together, seasoning with salt and pepper to taste.
2. Preheat a griddle or skillet over medium heat. Cook the hot dogs for a few minutes on each side, flipping as needed to achieve a crispy exterior. Remove from the heat and set aside.
3. Prepare the buns by sprinkling half of the cheese mixture into each bun. Add the pickled jalapeños, place the cooked hot dog inside, and then cover with the remaining cheese. Press the cheese firmly on top of the hot dog, as you'll need to flip it for searing.
4. Melt the butter on the griddle and spread it evenly. Quickly flip the hot dogs, placing them cheese-side down on the griddle. Sear for a few minutes until the cheese melts and forms a crispy crust. Then, flip the hot dogs again to toast the back of the buns. Remove from the griddle once the buns are nicely toasted.
5. Serve immediately and enjoy your Grilled Cheese Hot Dogs!

