



Cross Hatched Hot Dogs on a Stick

4 hot dogs, like ball park franks

Picnic Basting Sauce:

3 Tablespoons ketchup

1-1/2 Tablespoons soy sauce

1 teaspoon vegetable oil

1 teaspoon sriracha hot chili sauce

1/2 teaspoon dry minced garlic

Buns and Onions

2 Tablespoons unsalted butter, room temperature

2 Tablespoons mustard

4 hot dog buns split

1 red onion

Vegetable oil as needed

Serve with: As desired: ketchup, mustard, pickle relish, and chopped tomatoes or prepared chili

Prepare a hot fire in your grill

Prepare the hot dogs: Thread the hot dogs lengthwise onto metal or soaked wooden skewers. Using a small knife, make spaced angular or slanted cuts down each side of the dogs. Turn the dogs around and make angular slices forming a cross hatch design. Turn the hot dogs over and slice the other side of hot dogs the same way, making a

cross hatch design on the other side of the hot dogs too. Do not slice all the way through.

Prepare the basting sauce: In a small bowl, mix ketchup, soy sauce, vegetable oil, hot sauce, and minced garlic together. Brush, coating all sides of hot dogs.

Prepare the buns: Combine the softened butter and mustard; spread on the cut sides of the buns. Grill the buns, cut side down for about 30 seconds or golden brown; remove; set aside to stay warm.

Prepare the grilled onions: Slice the peeled onion into thick slices; lightly brush with oil; place in greased pan or vegetable griller on grill. Cook until lightly browned on both sides and tender.

Grill the hot dogs over high heat on the grill, turning every minute for about 3 to 4 minutes or charred on both sides. The cuts will open slightly. If desired, brush hot dogs with additional sauce while grilling.

To Serve: Remove hot dogs from grill; serve in toasted bun; top with onion slices, ketchup, mustard, and pickle relish if desired. Chopped fresh tomatoes add a delightful summer flavor burst.

Serves: 4

Inspired by: *Red, White, and Que* by Karen Adler, Judith Fertig
<http://www.foodandwine.com/recipes/crosshatch-hot-dogs-grilled-croissants>

Cook's note: If you want to save some time, just lightly spray cut sides of buns and onion slices with oil cooking spray; toast lightly on grill before serving.

About the Recipe: Say "Hello" to summer by grilling up some crazy cross-hatched hot dogs. Angle cut the dogs, forming crossings that turn crispy and sizzle deliciously on the grill. You can also use this technique with other types of sausages. Of course, toasting the bun and adding your favorites, ketchup, mustard, pickle relish, onions, tomatoes, or even chili makes it extra special.