

I Bet You've Never Seen Sauerkraut And Hot Dogs Done Up Like This – Casserole Style!

I love making casseroles with foods that you normally wouldn't make a casserole with. however, this isn't your normal casserole. in fact, some might even debate whether it is a casserole at all. I think it's a casserole but that's just me. I eat the cheese and kraut topped dog with a fork but my husband eats it with his hands. So, for me, this is a casserole and for him, it's a traditional hot dog LOL It's all in how you look at it. I do know one thing and that is this dish is delish!

This is the perfect way to make hot dogs when you are expecting a crowd because it is easy and it cooks up quickly. There won't be anyone breathing down your neck and standing behind you while you cook the dogs on the grill. Don't you just hate that?!

I like to serve these dogs with all the fixins' such as onions, relish, mustard, and ketchup. I usually lay out the condiments in small serving bowls and everyone just helps themselves. Enjoy!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

I love how these dogs turn out! Sandra, you are so right when you say that this method of making mass quantities of hot dogs

is easier than all others. Thanks for the recipe!

Ingredients

12 all-beef bun-length hot dogs

12 top split hot dog buns

French's yellow mustard

1 can(s) canned or refrigerated Silver Floss sauerkraut

1 bag(s) 8 oz Kraft shredded cheese, cheddar or any type

McCormick celery salt

1/2 c sliced green onions

Instructions

1. Toast the sides of the buns on a grill or griddle with a little butter.
2. Then grill hot dogs.
3. Place a little mustard along the inside of each bun and put the hot dog inside.
4. Line them up in a long casserole side by side.
5. Top each one with a little celery salt, more mustard, and sauerkraut (well drained).
6. Top with cheese and green onions.
7. Bake at 350 degrees uncovered for about 15 minutes and serve.