

Savor the Flavor: Winter BBQ Bacon Dogs with Bourbon-Glazed Onions

1 large onion, thinly sliced



TIME
5 min

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INGREDIENTS

8 hot dog buns
8 beef hot dogs
1/2 lb bacon, chopped
1 large onion, thinly sliced
1/4 cup bourbon
2 tablespoons brown sugar
2 tablespoons apple cider vinegar
1/4 cup BBQ sauce
Salt and pepper to taste

DIRECTIONS

- 1.** Cook the : Bacon: In a large skillet, cook the chopped bacon over medium heat until crispy. Remove the bacon and set aside, leaving a little bacon grease in the pan.
- 2.** Make the : Bourbon-Glazed Onions: Add the sliced onions to the skillet and cook until soft, about 5 minutes. Stir in the bourbon, brown sugar, apple cider vinegar, BBQ sauce, and a pinch of salt. Simmer for 10 minutes until the sauce thickens and the onions are caramelized.
- 3.** Grill the : Hot Dogs: While the onions are simmering, grill the hot dogs on medium-high heat for about 5-7 minutes, turning occasionally until nicely charred.
- 4.** Assemble the : Dogs: Place the grilled hot dogs in the buns and top with the bourbon-glazed onions and crispy bacon.
- 5.** Serve: These decadent dogs are ready to devour! Serve them with a side of coleslaw or potato salad for the ultimate BBQ experience.

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