

## Baked Hot Dogs in the Oven - A Classic, Crowd-Pleasing Favorite

these Baked Hot Dogs in the Oven



**OVEN**  
**350°F**

**TIME**  
**3-4 min**

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**SAVE**  
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### INGREDIENTS

For the Sauce:

- 1/2 cup chopped onion
- 1 tbsp butter
- 1/2 tsp black pepper
- 1 tsp prepared mustard
- 1 tsp paprika
- 1/2 cup ketchup
- 1/4 cup vinegar
- 1/2 cup water
- 4 tsp Worcestershire sauce

For the Dogs:

- 12 hot dogs (your favorite kind-beef, turkey, or plant-based)

### DIRECTIONS

1. Make the Sauce: In a medium skillet, sauté the chopped onion in butter over medium heat until soft and translucent (about 3-4 minutes).
2. Stir in black pepper, mustard, paprika, ketchup, vinegar, water, and Worcestershire sauce.
3. Bring the mixture to a boil, then reduce heat and simmer for 5 minutes.
4. Prepare the Hot Dogs: Cut 3-inch slits down the center of each hot dog to help them soak up the sauce.
5. Place the hot dogs slit-side-up in a baking dish (9x13 works great).
6. Bake: Preheat your oven to 350°F (175°C).
7. Pour the sauce evenly over the hot dogs.
8. Bake for 25 minutes, basting with the sauce once or twice to build flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/baked-hot-dogs-in-the-oven-a-classic-crowd-pleasing-favorite/>