

Ultimate Chili Cheese Hot Dogs - Loaded, Gooney & Game Day Ready

Nothing beats the ooey-gooney, meaty perfection of



TIME
5 min

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INGREDIENTS

- 4 hot dog buns
- 4 beef or turkey hot dogs
- 1 lb ground beef or turkey
- 1 can chili beans (or use your own chili)
- 1 cup shredded cheddar cheese
- 1 small onion, diced
- 2 tbsp ketchup
- 1 tsp mustard
- 1 tsp chili powder
- Salt & pepper, to taste
- Fresh cilantro, chopped (for garnish)

DIRECTIONS

1. Make the Chili: In a skillet over medium heat:
2. Brown the ground beef or turkey.
3. Add diced onion and cook until softened (about 4-5 minutes).
4. Stir in chili beans, ketchup, mustard, chili powder, salt, and pepper.
5. Let the chili simmer uncovered for 10 minutes, stirring occasionally.
6. Cook the Hot Dogs: While the chili simmers:
7. Grill or boil the hot dogs until fully cooked and slightly browned.
8. Assemble the Dogs: Place each hot dog into a warm bun.
9. Spoon a generous helping of the chili mixture over each.
10. Cheese It Up: Sprinkle shredded cheddar cheese over the chili so it melts into the mixture.
11. Garnish and Serve: Top with freshly chopped cilantro.
12. Serve immediately with fries, chips, or a crisp slaw.

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

Original recipe: <https://chefmaniac.com/ultimate-chili-cheese-hot-dogs-loaded-gooney-game-day-ready/>