

## Bacon-Wrapped Hot Dogs: The Ultimate Crispy, Juicy & Easy Treat!

8 hot dogs (all-beef or your favorite kind)



**OVEN**  
**400°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

8 hot dogs (all-beef or your favorite kind)  
8 slices bacon (regular cut, not thick-cut)  
Optional: Wooden skewers, soaked in water (if grilling, helps with flipping)  
Optional: Hot dog buns, for serving  
Optional: Your favorite condiments and toppings (ketchup, mustard, relish, chopped onions, cheese sauce, jalapeños)

### DIRECTIONS

1. Prepare Hot Dogs: If using wooden skewers, ensure they have been soaked in water for at least 30 minutes. Take 8 hot dogs and pat them dry with paper towels.
2. Wrap with Bacon: Take one slice of bacon and carefully wrap it tightly around each hot dog in a spiral, ensuring it covers the entire length of the hot dog. The bacon should overlap slightly to fully secure itself as it cooks. If using, you can insert a wooden skewer lengthwise through the center of the hot dog and bacon to help hold it together during cooking. Repeat for all hot dogs.
3. Cook (Choose Your Method):
4. Serve: Remove the bacon-wrapped hot dogs from the grill or skillet. If used, carefully remove any wooden skewers. Serve immediately in hot dog buns (if desired) with your favorite condiments and toppings. Enjoy your crispy, juicy, and utterly irresistible Bacon-Wrapped Hot Dogs!

### SWAPS & NOTES

Hot Dogs: Use your favorite type of hot dog.  
All-beef hot dogs are often recommended for their flavor and texture, but pork or mixed-meat hot dogs work too.

Bacon: Regular-cut bacon is best for this recipe as it crisps up more easily and wraps more smoothly around the hot dog compared to thick-cut.

If you only have thick-cut, you might need to stretch it slightly or use half a slice per wrap and cook a bit longer.

## TIPS FOR SUCCESS

**Use Regular Bacon:** Regular-cut bacon crisps up more effectively for wrapping than thick-cut.

**Wrap Tightly:** A tight spiral wrap ensures the bacon adheres and cooks evenly around the hot dog.

**Don't Overcrowd:** Cook in batches if necessary, especially when pan-frying, to ensure even crisping.

**Consistent Heat:** Maintain medium-high heat for grilling or medium heat for pan-frying to ensure the bacon crisps without burning and the hot dog heats through.

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

Original recipe: <https://chefmaniac.com/bacon-wrapped-hot-dogs-the-ultimate-crispy-juicy-easy-treat/>