

Chili Cheese Dog Recipe for the Ultimate Loaded Comfort Food

4 hot dog buns or hoagie rolls



TIME

7 to 8 min

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INGREDIENTS

- 4 hot dog buns or hoagie rolls
- 4 beef or pork hot dogs
- 1 can (15 ounces) chili, or homemade chili
- 1 cup shredded cheddar cheese
- 1/4 cup diced onions, optional
- 1 tablespoon yellow mustard, optional
- 1 tablespoon butter, for toasting the buns

DIRECTIONS

1. Cook the hot dogs: Grill or pan-fry the hot dogs over medium heat for about 7 to 8 minutes, turning occasionally, until they are heated through and lightly browned.
2. Heat the chili: Warm the chili in a saucepan over medium heat until hot. If you are using homemade chili, make sure it is thick enough to spoon over the dogs without running off too quickly.
3. Toast the buns: Butter the insides of the buns and toast them in a skillet or under the broiler for a minute or two until lightly golden. This adds flavor and helps the buns hold up better.
4. Assemble the chili cheese dogs: Place each hot dog into a toasted bun. Spoon a generous amount of warm chili over the top, then sprinkle with shredded cheddar cheese.
5. Melt the cheese: Place the assembled dogs under the broiler for about 2 minutes, or until the cheese is melted and bubbly.
6. Garnish and serve: Top with diced onions and a drizzle of yellow mustard if desired. Serve hot with fries, chips, or your favorite side.

SWAPS & NOTES

Classic beef hot dogs work beautifully here, but pork hot dogs are also delicious if that is your preference.

Hoagie rolls can be a great option if you want something a little sturdier for holding all the toppings.

Shredded cheddar is the classic cheese choice because it melts well and has enough sharpness to stand up to the chili, but Monterey Jack or a cheddar blend can also work.

Canned chili keeps things fast and easy, while homemade chili gives you even more flavor and control.

TIPS FOR SUCCESS

Use a thicker chili if possible, especially if you want a less messy result.

Thin chili can slide right off the hot dogs and soak into the buns too fast.

Toasting the buns helps with both flavor and structure, so it is worth the extra minute.

Watch closely under the broiler, since the cheese can go from melted to overbrowned quickly.

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