

# French Baguette Dog

## Ingredients

|        |                            |
|--------|----------------------------|
| 2 ea   | whole baguettes            |
| ¼ cup  | melted butter              |
| 6 ea   | Nathan's all-beef hot dogs |
| ¾ cup  | Dijon mustard              |
| 1 cup  | Gruyère, shredded          |
| 1 cup  | Fontina, shredded          |
| ½ cup  | Parmesan, grated           |
| 1 med  | onion, diced               |
| 1 ea   | red pepper, diced          |
| 2 tbsp | olive oil                  |

Hollow out the center of each baguette and brush with melted butter. Grill hot dogs to lightly brown and cool slightly.

Heat olive oil in skillet and add onions and peppers. Sauté until caramelized and softened, approximately 8-10 minutes. Set aside until needed.

Brush inside of each baguette with a liberal amount of Dijon and sprinkle some of the blended cheeses. Place hot dogs end to end in the center.

Top with remaining cheeses and bake in 350° oven for approximately 12 minutes or until the cheese is melted, browned, and baguette is crisp. Top with caramelized onions and peppers and serve.

Enjoy!

*Chef Devin Levine, CEC*