

## Bacon Wrapped Hot Dog with Kettle Corn

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This is a 2plus0 Dash Cooking Home Movie treat called Bacon Wrapped Hot Dog with Kettle Corn. We made our version of the classic hot and popcorn served in a box at theatres. There is something that homemade popcorn has that you can't buy in a cellophane bag or thrown in the microwave for 3 minutes. I guess that is why popcorn is such a big seller in the movie theatres. You smell it once you enter the theatre, and you just gotta have it.

### INGREDIENTS

2 Hot Dogs  
2 Hot Dog Buns  
1 strip Bacon  
4 Toothpicks  
1/4 Cup Popcorn  
1 Tbsp Butter  
1/4 Salt  
1 Tbsp  
Sugar  
1 tsp BBQ (Optional)  
Mustard to taste

### INSRCTIONS

1. Slice bacon in half. Take one piece of bacon and stretch it to double its length. We will create an anchor point on the end of the hotdog, so the bacon will stay attached while cooking. Take one end of the bacon, wrap it one time around the end of the hotdog. Use a toothpick and insert it through the bacon and the hotdog. Allow the toothpick to extend through to the opposite side of the hotdog and bacon. Wrap the bacon around the hotdog in a spiral toward the other end of the hotdog. You may need to unwrap and re-wrap the bacon to make it even on the hotdog. Insert another toothpick to the other end of the hotdog creating another anchor. Insert the toothpick such that it is parallel with the other toothpick. Set the electric stove on 1/3 power and start cooking the hotdog in a frying pan. Use a small flat lid to cover the hotdogs but not the entire frying pan. Turn the hotdogs for even cooking of the bacon. The toothpicks may prevent even cooking. You can use the small lid to hold the hotdogs in position while they cook. You can grill or bake with an infrared convection oven, but we are not doing that here.

2. Once the bacon starts to crisp then you can remove the toothpicks partially or completely and cook the other parts of the bacon. Count your toothpicks so you don't accidentally eat one. You want to remove as many as you used. Use the small lid as a weight to keep the bacon in place. The bacon at this point will cook quickly so you can place hotdog buns on top of the hotdog, then cover with the small flat lid. Set the pan with bacon hotdog and bun to the side once it is cooked.

3. Heat a 2-quart pot (holds 8 cups) on 1/3 power on your electric stove with 1 Tbsp of vegetable oil. After 3 minutes the pot measured 340°F on the laser thermometer. Hot enough to make popcorn. Add 1/4 cup popcorn seeds to the pot and immediately lid the pot. Give the pot a shake so the hot oil can cover the popcorn seeds. The popcorn seeds will start to pop and the popping will become faster. When the frequency of the popping starts to reduce then give the pot a couple of shakes so uncooked seeds can fall to the bottom and cook. Repeat this process until you are satisfied all popcorn seeds have popped. Remove the lid and use it as a shield just in case there is one last seed waiting to explode and make a mess. Add 1 Tbsp butter and 1/4 tsp salt, and stir to incorporate. Add 1 Tbsp of granulated sugar and stir to incorporate while the pot is on the heating element. The heat will caramelize the sugar onto the popcorn kernels. Don't let the sugar burn in the pot. Reduce the heat if you have to, but constant stirring is the key to great kettle corn. Continue stirring the kettle popcorn until all the sugar has dissolved. The kettle corn should have a sweet start and a savory finish. This makes the kettle corn very addictive and your kitchen has that fun smell of buttered popcorn.

Plating: Serve the Bacon Wrapped Hot Dog with your favorite condiments.

Thanks for stopping by. I hope you enjoy your own Bacon Wrapped Hot Dog with Kettle Corn. Remember to share your recipes.

Until next time. Adios