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Hot Dog By Itself **

A classic hot dog recipe that can be enjoyed on its own or with your favorite toppings. Perfect for a quick and easy meal.

Recipe Type: Standard Prep Time: 5 mins

Cook Time: 10 mins Total Time: 15 mins

Recipe Yield: 100 grams Number of Servings: 1

Serving Size: 100 g

Ingredients

1 hot dog bun
pieces

1 hot dog sausage
pieces

Directions

Step 1

Preheating

Preheat the grill or stovetop.

Prep Time: 2 mins

Cook Time: 0 mins

Step 2

Grilling

Place the hot dog sausage on the grill or stovetop and cook until heated through and slightly charred.

Prep Time: 0 mins

Cook Time: 8 mins

Step 3

Grilling

Toast the hot dog bun on the grill or stovetop until lightly browned.

Prep Time: 0 mins

Cook Time: 2 mins

Step 4

Place the cooked hot dog sausage in the bun. Serve hot.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 150 kcal

Fat: 15 g

Protein: 10 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Fibers	1 g	2.63%	4%
Sugars	3 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	15 g	53.57%	60%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	2 mg	0.2%	0.2%
Iron	8 mg	100%	44.44%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Cuisines

Italian

Kitchen Tools

Slow Cooker

Course

Appetizers Salads Snacks

Cultural

Chinese New Year

Diet

Atkins Diet OMAD (One Meal a Day) Diet Raw Food Diet

Lacto-Ovo Vegetarian Diet Low Sodium Diet The Fast Metabolism Diet

 The Master Cleanse Diet

The SlimFast Diet

The 3-Day Diet

The Dukan Diet

Cooking Method

Pasteurizing

Meal Type
Snack Supper

Difficulty Level

Easy

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