Air Fryer Hot Dog

They're crispy on the outside and juicy on the inside!

YIELDS:	PREP TIME:	TOTAL TIME:
8 serving(s)	**5** mins	**20** mins

Ingredients

- 8 hot dogs
- 8 hot dog buns
- Mustard, relish, and ketchup, for serving

Directions

1. Preheat the air fryer to 400°F, if required.
2. Using a small, sharp knife, cut 3 or 4 shallow slits into each hot dog. For a spiralized hot dog, insert a long wooden skewer through the length of the hot dog. Hold a small, sharp knife at an angle into the hot dog, rotating the skewer until the knife runs down the full length of the hot dog. Remove the skewer.
3. Working in 2 batches (4 hot dogs a time), air fry the hot dogs, turning them halfway through, until crisp and heated through, 5 to 6 minutes. Use a paper towel to wipe grease off the base of the air fryer basket.
4. Place the hot dogs in the buns. Working in 2 batches, air fry the hot dogs and buns until the buns are toasted, 1 to 2 minutes.
5. Serve hot with mustard, relish, ketchup, or any toppings you like!

Tip: This air fryer method works on any hot dogs—from standard ballpark franks, to turkey dogs, to plant-based hot dogs!