**Hot Dog Reuben**

SERVES 4  
COOK TIME12 Min  
  
This recipe came from a viewer who wrote to tell me he started making lunch one day and didn't have the corned beef he needed to make a traditional Reuben. He substituted hot dogs and - what do you know - the hot dog Reuben was born!  
https://www.mrfood.com/Sandwiches/Hot-Dog-Reuben-887#44KD4lVBqt4GXrj3.99

What You'll Need:  
2 teaspoons butter  
4 (¼ pound each) hot dogs  
1/4 cup Thousand Island dressing  
4 hot dog rolls  
1 (8-ounce) can sauerkraut, drained  
1/2 cup (2 ounces) shredded Swiss cheese  
  
What To Do:  
  
Preheat the broiler.  
Melt the butter in a large skillet over medium heat. Add the hot dogs and cook for 5 to 7 minutes, or until browned.  
Spread the dressing equally over the inside of the hot dog rolls; place the hot dogs in the rolls. Top with sauerkraut then sprinkle with cheese.  
Place on a baking sheet and broil for 2 to 3 minutes, or until the cheese is melted. Serve immediately.