



TRAVEL LIKE A PRO EAT LIKE A LOCAL

RECIPE: CHICAGO STYLE HOT DOG



YIELD: 4 ea

PREP TIME: 10MINUTES

COOK TIME: 10 MINUTES

WHY IT WORKS:

- The yellow mustard acts as an acid to start the juices flowing.
- All the garnishes work so well, this is a hot dog that can be a full meal.

INGREDIENTS:

- All beef hot dogs, Vienna red hot preferable (2oz ea) 4 ea
- Hot dog buns, poppy-seed (plain will do as well) 4 ea
- Mustard, yellow American 2 TBS
- Lawrey's salt 1 tsp
- Pickle relish, store bought 4 TBS
- Onion, yellow, small dice 4 TBS
- Tomato, Roma, cut in half moon slices 8 slices
- Sport peppers, (sliced pepperonchini can work in a pinch) 8 ea
- Pickle spears, crisp 4 ea

PREPERATION:

1. Microwave individual hot dogs for 20 seconds. Add into bun wrap and microwave an additional 10 seconds. Hot dogs should be hot and bun soft.
2. Top each dog with the toppings in this order: mustard, salt, pickle relish, onion, tomatoes, sport pepper, pickle spear.
3. Serve with fries, or any side you wish, but fries are the gold standard. Enjoy!