



NICHOLAS RIZZO'S TIPS FOR THE PERFECT CHICAGO-STYLE HOT DOG

There is a lot of history on hot dogs. Stemming all the way from origins in Germany to being the most associated food with American baseball. In fact, there is so much that is interesting, I'm just going to refer you to the Wikipedia page, https://en.wikipedia.org/wiki/Hot_dog, which does an excellent job on the history.

Here, though, we are talking about the Chicago dog – a tradition in and of itself. Doing this right means using the right brands of ingredients plus a few tips. After you try this there's no going back.



Ingredients

- Rosen's/MaryAnn's poppy seed buns
- Vienna beef franks (or Nathan's)
- Vienna brand relish
- Vienna brand sport peppers
- Tomato – use a home grown or organic tomato, two half slices (wedges)
- Yellow or white onion, medium dice
- Plochman's yellow mustard
- Kosher Dill Pickle slice – use a decent brand, not the super cheap stuff
- Dash of Celery salt – use a decent brand, not the super cheap stuff

The proper way to cook a dog is to bring a pot of water to a rolling boil. Drop the dogs into the water. Let the water return to a boil and then and turn off the heat. Let them come up to temperature for just a few minutes. You'll see them plump up a bit in the water. After removing them from the water, place them on a paper towel to dry them off – that way they do not ruin the bun.

While the dogs are cooking heat the bun. Do not steam it... it makes them soggy. Rather, microwave them on a plate for about 10 to 15 seconds.

Place the dog in the bun first and then assemble all the other ingredients, celery salt being last. Go lightly on the celery salt, otherwise you'll ruin the hot dog – celery salt often pours quickly out of the container.

Please note: there is no ketchup. Seriously, don't even think about adding ketchup. Here's the truth about ketchup on a dog... a proper dog is savory, not sweet. The sugar

in ketchup ruins this flavor profile. It is suitable, though, for cheaper hot dogs served to children.

If accompanying with potato chips, get the nice ones you like. Do not get cheap or baked ones. If you are on a diet, realize that you only need a handful to provide the contrasting crunch desired with the dog.

Lastly, a special thank you to Mr. Michael Simons of Vienna Beef for his talks about hot dogs in addition to his friendship.