



Classic Chicago-Style Hot Dog

Serves 8

Ingredients:

8 all-beef hot dogs
8 hot dog buns
1 cup minced onions
1 cup finely chopped tomatoes
1 cup yellow mustard
1 cup sweet pickle relish
Sweet peppers
Celery salt

Directions:

1. Fill a stock pot 3/4 of the way full with water and bring to a boil. Add the hot dogs, reduce the heat to a simmer and cover. Cook until the hot dogs are plump, about 6 to 8 minutes.
2. Place the hot dogs in the buns. Start topping the hot dogs with 2 tablespoons of each: onions, tomatoes, mustard and relish. Top with sweet peppers and a sprinkle of celery salt.

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FeatureIntro: The ultimate summer hot dog.

Week: 202026

RecipeIntro: Nothing beats this classic.

CookingMethod: Boil

Season: Summer