
The Classic Chicago Dog

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

8 All Beef Frankfurters

8 Poppy Seed Hot Dog Buns

1 cup Sweet Onion, freshly chopped

1 cup Tomatoes, freshly chopped

1 cup Yellow Mustard

1 cup Green Sweet Pickle Relish

Serrano Sport Peppers

Kosher Pickle Spears

Celery Salt

Fill 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 6-8 minutes.

Place the hot dogs in the buns.

Begin topping the hot dogs with 2 tablespoons of each: onions, tomatoes, mustard and relish.

Top with sport peppers, pickle spear and sprinkle a little celery salt on top.

And most important . . . absolutely, positively, no ketchup! ENJOY!

Beef/Veal Entrees