



Home Run Chicago Style Hot Dog Pizza

A double yum – hot dogs plus pizza

- 1 (27 oz.) frozen Home Run Inn cheese classic pizza
- 1 Tablespoon water
- 1 teaspoon poppyseeds
- 1/2 cup diced onion, divided
- 2 (5 inch) Vienna beef franks
- 6 grape tomatoes

4 Kosher dill pickle spears
2 Tablespoons Chicago Style (neon green) relish
6 (2 inch) sport peppers
Mild yellow mustard as desired
Celery salt as desired

Preheat oven to 450 degrees F. Have insulated cookie sheet available to remove baked pizza from oven.

Remove wrapper from pizza. Brush the dough edges with water; sprinkle poppyseeds over the edges. Sprinkle pizza top with 1/4 cup diced onions. Slice franks into 1/4-inch thick rounds; arrange over the top of pizza. Place pizza on oven rack in preheated 450-degree F oven for 15 minutes and bubbly.

Meanwhile, cut grape tomato in halve lengthwise; slant slice each pickle spear into 4 to 5 pieces.

Sprinkle remaining diced onion over baked pizza; top with grape tomatoes, pickle spear pieces, dot with pickle relish, add sport peppers, and lightly drizzle mustard over the top of pizza as desired. Sprinkle with celery salt if desired. Cut into about 6 to 8 slices with kitchen scissors. Serve hot.
Yield: serves 6 to 8 slices

Cook's Note: This 12-inch pizza is made with only the finest all-natural ingredients. It's farm-fresh, filled with homemade flavor, and has a hand pinched crust. It's made in Chicago and the perfect ingredient to use for this pizza because the cracker crust is thick enough to support the add-on ingredients. The remaining ingredients are used to make a typical Chicago Classic Hot Dog.

About the Recipe: Two of Chicago's best foods, pizza and hot dogs, combine to create a fantastic world of flavor. Melting cheese dotted with slices of juicy hot dogs and onions are joined by fresh tomato and pickle wedges, spicy sport peppers, topped with "greener than green" relish and drizzled with zesty yellow mustard. Add that expected sprinkle of celery salt if you dare. This is a real Chicago hot dog pizza party in your mouth, and you will clearly enjoy each hot dog condiment to its fullest.

Background about Chicago's Home Run Inn:

It's a family-owned business—one with deep roots in the city of Chicago. In 1923, the original Home Run Inn location opened as a small tavern on Chicago's South Side. Founded by Mary and Vincent Grittani, the tavern received its' name one fateful day when a baseball from the neighborhood park smashed through one of the tavern's windows, a home run for some young slugger on the sandlot. In 1947, after that baseball made history, Mary and her son-in-law, Nick Perrino, crafted the iconic Chicago pizza recipe known today.

<https://www.homeruninnpizza.com/>





