



Classic Chicago Hot Dog

It's a world of flavor with magical style and only 379 calories

Ingredients:

1 S.Rosen poppyseed hot dog bun, split
1 Vienna beef frank (hot dog),
Fresh diced onion, as desired
Chicago (neon green) relish, as desired
2 wedges fresh sliced tomato
Yellow mustard, as desired
1 Kosher dill pickle spear
1 or 2 (hot pickled) sport peppers
Celery salt, as desired

Directions:

Lightly steam bun; set aside.
Boil hot dog in water until hot; place inside hot dog bun.
Add diced onions, relish, tomato wedges and drizzles of yellow mustard.
Slide on a pickle spear and several sport peppers.
If desired, add a light sprinkle of celery salt.
Feel free to add the condiments in any order you prefer.
Yield: one Chicago Classic Hot Dog

Inspired by: The vendors at the Chicago History Museum's Chicago Hot Dog Fest 2018

Cook's Note: I love the idea that this sandwich has only 379 calories and is topped with a garden of desired veggies. That idea was introduced during the 1930 Depression years to sell more hot dogs as a complete meal..

About the Recipe: The soft steamed bun cuddles the juicy all beef hot dog, coated with shocking green relish, crunchy onions, sliced garden-fresh tomato wedges, and drizzled with mild yellow mustard. A crisp garlic flavored dill pickle spear and several spirited pickled sport peppers add a finishing tongue tingling taste along with a sprinkle of celery salt.