



**Open Face Hot Dog Slaw Salad Supper**  
*with Pickled Poppyseed Dressing*

**Slaw Dressing:**

- 2 Tablespoons dill pickle juice
- 1/4 teaspoon celery salt
- 1/8 teaspoon ground black pepper
- 2 Tablespoons Chicago (neon green) relish
- 1 teaspoon poppyseeds
- 1 teaspoon yellow mustard
- 2 Tablespoons olive oil

**Hot Dog Slaw:**

- 2 cups iceberg lettuce
- 4 cups mixed shredded cabbage and carrots
- 1 teaspoon minced sport pickles, optional
- 2 dill pickle spears, diced
- 1 cup diced tomatoes
- 2 split poppyseed buns
- 4 Chicago beef hot dogs or franks
- Grape tomatoes and Sport pickles as desired

**Prepare Dressing:** In small bowl, whisk first 6 salad dressing ingredients together; Whisk in oil; set aside.

**Prepare Slaw:** In large bowl, combine lettuce, cabbage, sport pickles, and dill pickles. Set aside 2 Tablespoons slaw dressing; stir remaining dressing into cabbage mixture. Chill in refrigerator until serving. Toss tomatoes into slaw before serving.

**Grill Hot Dogs:** Prepare cold gas grill grates with grilling spray. Preheat grill for medium heat. Grill franks 5 to 7 minutes or until hot, turning occasionally to make grill marks. Remove hot dogs. When cool enough to handle; cut each frank in half.

**Toast Bun Sticks:** Cut each hot dog bun in half lengthwise, making 4 halves. Lightly brush with reserved salad dressing. Toast cut side of buns on edge of hot grill until golden; remove from grill. Before serving, cut each bun half lengthwise into 8 toasted bread sticks.

**To Serve:** Spoon slaw on serving platter; arrange grilled hot dog strips over slaw. Add toasted bun sticks on serving plate sides; garnish with grape tomatoes and sport peppers as desired. Serves: 4

**About the Recipe:** There's a new style for those Chicago Hot Dogs. Serve them as a grilled summer supper salad. The slaw is lightly tossed with dill pickle dressing, dotted with relish, tomato pieces, and poppyseed and topped with juicy grilled seared franks. Toasted poppyseed bread sticks add the perfect crunch. So much fun!