



Chicago Styled Hot Dog Sliders

Tempting slider size rolls filled with Chicago's top smokies with all the trimmings

12 baked slider rolls, separated
1 egg
1/2 Tablespoon water
1/2 teaspoon poppy seeds
12 smokie hot dogs (double if rolls are larger)
3 to 4 Tablespoons sweet pickle relish
1/2 small onion, peeled, chopped
2 to 3 Roma tomatoes, seeded, chopped
12 pickle strips (from cut dill pickles)
3 Tablespoons yellow mustard
Optional ingredients: celery salt; sport peppers

Warm Rolls:

Cut each roll partially in half. Arrange in foil lined baking pan, whisk egg and water, brush over rolls; sprinkle with poppy seeds.

Bake in preheated 350 degrees F. oven for 5 minutes. Set aside.

Warm Hot Dog Smokies:

Arrange hot dog smokies in microwave safe pie pan; cook on 50% power for 1 minute or until warm.

Layer the Sliders:

Place 1 or 2 hot dog smokies into each poppy seed bun; top with relish, onion, and tomatoes. Insert one pickle strip into each bun; top with drizzle of mustard. Add celery salt and peppers if desired.

Yield: 12 Sliders (Double the recipe for larger groups)

About the Recipe: Everyone loves Chicago's hot dogs. Surprise your guests with these slider size sandwiches that are filled with tiny hot dog smokies and burst with the flavors of Chicago's own special hot dogs.