



Grilled Chicago Style Hot Dog

Recipe By JOE LASHER, SR.

SERVES: 1

INGREDIENTS:

- | | | | |
|----------------------------|---------------------------------|----------------------------|-----------------------------|
| <input type="checkbox"/> 1 | all beef hot dog | <input type="checkbox"/> 1 | tbsp. onion, <i>chopped</i> |
| <input type="checkbox"/> 1 | poppy seed hot dog bun | <input type="checkbox"/> 2 | tomato wedges |
| <input type="checkbox"/> 1 | tbsp. prepared yellow mustard | <input type="checkbox"/> 1 | dill pickle spear |
| <input type="checkbox"/> 1 | tbsp. sweet green pickle relish | <input type="checkbox"/> 2 | pepperoncini |
| | | <input type="checkbox"/> 1 | dash celery salt |

DIRECTIONS:

1. Prepare a clean grill for direct cooking over medium heat.
2. Cook hot dog over direct heat, turning regularly, until desired doneness.
3. During last 30 seconds, toast bun, cut side down, over direct heat.
4. Place hot dog on bun with two tomato wedges on one side and dill pickle spear on other side. Add mustard, two pepperoncini, chopped onion, pickle relish and a generous dash of celery salt and serve warm.
5. Welcome to the Windy City!

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