



## *Chicago-Style Hot Dog*

4 tomato wedges  
1 tablespoon chopped onion  
1 all-beef hot dog  
1 hot dog bun  
1 tablespoon yellow mustard  
1 tablespoon sweet green pickle relish  
1 dill pickle spear  
2 sport peppers or pepperoncini  
1/8 teaspoon celery salt

1. Remove the outer skin of the onion. **Hold onion and tomato under cold running water. Rub with both palms while turning continuously. Once clean, wipe dry with a clean paper towel. Using your produce cutting board, cut the tomato into wedges and chop the onion.** Put 1 tablespoon onion in a small dish. **Reserve the rest for another recipe by placing it in an airtight dish. Be sure to label it with name and date.**
2. Bring a pot of water to a boil. Place hot dog in boiling water and **boil for at least 15 seconds, or heat the hot dog in microwave oven until steaming hot.**
3. Place the pickle spear in the bottom of the hot dog bun. Place the hot dog in the bun. Pile on the toppings in this order: yellow mustard, sweet green pickle relish, onion, pickle spear, tomato wedges, sport peppers, and celery salt. The tomatoes should be nestled between the hot dog and the top of the bun.



### *Additional Food Safety Notes Related To This Recipe*

- Always start and finish with a clean work area by washing cutting boards, dishes, countertops, and cooking utensils with hot soapy water.
- Although hot dogs are fully cooked, older adults, people with weakened immune systems, and people with chronic illnesses need to reheat hot dogs until steaming hot before eating..
- If purchased before the expiration date, an unopened package of hot dogs has a recommended storage time of 2 weeks in the refrigerator. After 2 weeks the hot dogs should be thrown in the garbage. An opened package only has a recommended storage time of 1 week in the refrigerator. Be sure you seal the package tightly after opening and label it with the date it was opened.
- Never leave hot dogs at room temperature for more than 2 hours and no more than 1 hour when the temperature goes above 90°F.
- When storing in the refrigerator, place hot dogs on a separate shelf or in a refrigerator bin away from raw meat, poultry, and seafood.
- When shopping in the grocery store, hot dogs and fresh produce should be the last items to go into your cart. Go straight home after leaving the grocery store. If you need more time, pack a cooler with ice packs in your car to keep your cold food cold.

#### Recipe Source

<http://allrecipes.com/recipe/chicago-style-hot-dog/>