

101 HOT DOGS

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PREP: 30 Min
COOK: 10 Min
GRILL & DEEP FRY

F EASY

SANDWICH

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Skin-On	Koegel's Vienna Hot Dogs (Natural Lamb Casings)	
Vienna's are STILL made by the OLD Michigan Hot Dog "Standards" that Wilson, Salay's & Hormel all sued in court (and won) back in 1972. Koegel's forbid the use of scraps, lips, snouts, lungs, glands & bones in their Hot Dogs.			
Vienna's are likely the BEST Hot Dogs you will find (Most places in Michigan ship in 10 lb boxes). They freeze WELL.			
8	Split	Hot Dog Buns (Per Hot Dog)	Steamed
3	Tbsp	Yellow Onions (Per Hot Dog)	Fine Diced
1	Squirt	Yellow Mustard (Per Hot Dog)	
OR THAT FORBIDDEN TABOO SINCE THE DAWN OF MAN			
1	Squirt	Ketchup (Per Hot Dog)	

OPTIONAL INGREDIENTS

Mix N' Match anything you like. Your Hot Dog could get messy, but paper towels will always fix that.

HOT TOPPINGS: Recipe: Flint Coney Sauce. Recipe: Detroit Coney Sauce, Chili, Melted Cheese, French Fries.	Steaming Hot
SAUCES: Mustard (Yellow, Dijon, Stone Ground), Mayonnaise, Spicy Sauce (Frank's, Tabasco, Buffalo, Sriracha), Salsa, BBQ Sauce, Buffalo Wing Sauce, Ranch Dressing, Thousand Island Dressing, Aioli.	Room Temperature
TOPPINGS: Drained Sauerkraut (Rinsed??), Shredded Cole Slaw, Relish, Hamburger Dill Slices, Pepper Rings, Gairdieniera, Crushed Corn Chips, Baked Beans, Mac & Cheese, Grilled Pineapple, Onion Straws.	Cold
ROASTED VEGETABLES: Asparagus, Broccoli Florets, Onion Slivers, Caramelized Onions, Squash, Sweet Peppers, Hot Peppers, Green Peppers, Mushrooms.	Chopped Sliced Diced Slivered
FRESH VEGETABLES: Baby Spinach, Tomatoes, Red Onions, Hot Peppers, Sweet Peppers, Sliced Avocado, Guacamole.	Chopped
SEAFOODS: Smoked Fish (Salmon, Lox, Whitefish, Trout), Tiny Shrimp, Lump Crab Meat.	Chopped
COOKED MEATS: City Ham, Sausage, Bacon, Pepperoni, Salami, Shredded Chicken.	Chopped
CHEESES: Provolone, Blue, Gouda, Parmesan, Cheddar, Feta, Swiss, Gruyere, Havarti, Pimento, Pepper Jack.	Shredded Sliced Crumbled
HERBS: FRESH - Chives, Parsley, Thyme, Basil, Oregano, Green Onions, Dillweed, DRIED - Celery Salt, Crushed Red Pepper, Whole Caraway Seeds.	Chopped

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PREPARATION	
FACTOID	Create yourself a nearly unlimited number of different Hot Dogs. Begin with a simple Hot Dog and a Hot Dog Bun. ALWAYS, ALWAYS with finely diced Yellow Onions and Yellow Mustard. Expand the deliciousness from there. Supply the toppings in small bowls for your guests to build their own "special" Hot Dogs from.
TOOLS	1) Large Supply of Disposable Aluminum Deep Dish Pot Pie Tins. 2) Small Saucepans for each Hot Topping.
PREP	DISH 1) Make your Toppings & Condiments the way you always do well ahead of time.

THE 10 COOKING METHODS

FACTOID	Contrary to what your beer-in-hand Uncle says, there is no "improper" way to cook a tasty Hot Dog. Individual tastes VARY GREATLY, so here goes.....
METHOD 1	AIR FRIED: Preheat your air fryer to 390 degrees F. Place the Hot Dogs in the basket, not touching and cook for about 3 minutes.
METHOD 2	BOILED: This tried and true method is an easy way to cook large quantities of Hot Dogs. Fill a large saucepan with enough water to cover the Hot Dogs (about 1 cup per Hot Dog). Bring the water to a boil over high heat. Add in the Hot Dogs. Reduce the heat to the low setting and allow the Hot Dogs to simmer for anywhere from 3 to 6 minutes (the longer they simmer, the hotter they'll be). Once they're done, use tongs to remove them from the water and pat them dry with paper towels.
METHOD 3	DEEP FRIED: Wrap each Hot Dog with a thin sliced strip of Bacon and secure each end with a toothpick. Refrigerate, not touching, for 15 minutes. In a large deep skillet over medium heat, heat about 2 inches of Peanut Oil to 350 degrees F. Working in batches, fry the Hot Dogs for 2 to 5 minutes, until the Bacon is just done (NOT too crispy). Remove the Hot Dogs AND all of the TOOTHPICKS.
METHOD 4	FRIED: If you love a crispy Hot Dog, then you'll love this simple pan-fry method for cooking them. Add a large dab of Butter or a few tablespoons of Oil in a stainless steel skillet over medium high heat. Use tongs to gently add in a few Hot Dogs at a time. Use the tongs to roll the Hot Dogs until all sides have been nicely browned.
METHOD 5	GRILLED: The most classic method for cooking Hot Dogs. Heat up the grill, clean & Oil the grates. Place the Hot Dogs on the grill at an angle to create diagonal grill marks. Grill hot dogs for one minute on each side rolling them all at the same time until all sides are nicely grilled..
METHOD 6	MICROWAVED: There's not much to say about this method, this is the fastest way to cook or re-heat a Hot Dog. Place the Hot Dogs on a microwave safe plate and cover them with a single layer of paper towel. Microwave on high for 30 seconds at a time, until they puff up and just barely begin to split open.
METHOD 7	PRESSURE COOKED: This multi-tasking countertop appliance can do all things, including cooking Hot Dogs. Place a steamer basket in the bottom of your electric pressure cooker. Pour 1 cup of water into the pressure cooker, the water should not touch the basket bottom. Toss, helter skelter, in ALL of the Hot Dogs. Seal and cook on high pressure for 1 minute. The Hot Dogs will cook as the pressure cooker comes up to pressure. Once the pressure is up, turn OFF and release the steam pressure by turning the valve to the "venting" position. Once the steam has stopped coming out, unseal and take the lid off. Use tongs to remove your Hot Dogs.

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<p>METHOD 8</p>	<p>ROASTED: Oven roasting is a mess free method that is great for cooking very large batches of Hot Dogs. Preheat an oven to 400 degrees F. Line aluminum half sheet pans with aluminum foil. Place the Hot Dogs, not touching and bake for 10 to 15 minutes, or until you begin to hear them sizzle. If you'd like to crisp the outside even more, high broil the Hot Dogs for a few minutes longer.</p>
<p>METHOD 9</p>	<p>SHALLOW FRIED: Wrap each Hot Dog with a thin sliced strip of Bacon and secure each end with a toothpick. Refrigerate, not touching, for 15 minutes. In a large deep skillet over medium heat, heat about 1/2 inch of Peanut Oil to 350 degrees F. Working in batches, fry the Hot Dogs for 2 to 5 minutes, rolling as they cook, until Bacon is done. Remove the Hot Dogs AND all of the TOOTHPICKS.</p>
<p>METHOD 10</p>	<p>STEAMED: Fill a stock pot over high heat with 3 to 4 inches of water cover and bring it to a rolling boil. Fans of the steamed Hot Dog usually call them "Steamers" or "Steamies." Position a steaming basket over the boiling water using tongs and make sure the water is low enough that it doesn't reach the bottom of the basket. Put the Hot Dogs in the steamer evenly spaced so they're not touching. Trying to steam too many Hot Dogs at once will make them cook unevenly because the steam won't be able to get around to all of the sides. Cover the stock pot to trap the steam inside. Trapping the steam will ensure that the tops of your Hot Dogs will cook just as evenly as the bottoms. Let the Hot Dogs steam for about 2 to 3 minutes. Carefully remove the lid from the pot and step back for a few seconds as steam comes out. Remove the Hot Dogs with long handled tongs and set them on a plate or straight into buns.</p>

THE "STANDARDS" + A HOT DOG & BUN

<p>1</p>	<p>CLASSIC: Finely Diced Yellow Onions, a drizzle of Mustard and/or a drizzle of Ketchup.</p>
<p>2</p>	<p>ALBANY MINI-DOG: Skinny, short Restaurant Style Hot Dogs & Buns. Detroit Coney Sauce, a drizzle of Sriracha Hot Sauce, diced Yellow Onions & a drizzle of Mustard.</p>
<p>3</p>	<p>ATLANTA SLAW DOG: Chili, shredded Cole Slaw & a drizzle of Mustard.</p>
<p>4</p>	<p>BBQ: Caramelized Onions, shredded Cole Slaw, crumbled Bacon & a drizzle of BBQ Sauce,</p>
<p>5</p>	<p>CHICAGO: Finely diced White Onion, Sweet Relish, Pickled Jalapeno Peppers, a drizzle of Yellow Mustard, Several thin Tomato Wedges, a dash of Celery Salt & a Dill Pickle Spear on the side.</p>
<p>6</p>	<p>CHILI DOG: A large slather of Chili (Steaming Hot), finely diced Yellow Onions & a drizzle of Mustard.</p>
<p>7</p>	<p>CLEVELAND POLISH BOY: Grilled Kielbasa Sausage on a hefty roll. Shredded Cole Slaw, drizzles of BBQ and Hot Sauce and a layer of hot, thin cut French Fries on top.</p>
<p>8</p>	<p>DETROIT CONEY ISLAND: A large slather of Detroit Coney Sauce (Steaming Hot), finely diced Yellow Onions & a drizzle of Mustard.</p>
<p>9</p>	<p>D.C. HALF SMOKE: Less a grilled Hot Dog and more an oversized grilled Hot Sausage. Chili, diced Yellow Onions & topped with, a drizzle of Mustard</p>
<p>10</p>	<p>FLINT CONEY ISLAND: Flint Coney Sauce (Steaming Hot) packed on both sides of the Hot Dog, finely diced Yellow Onions & a drizzle of Yellow Mustard.</p>
<p>11</p>	<p>HAWAIIAN: Use a toasted Hawaiian Sweet Bun here. Caramelized Onions, Grilled Pineapple, Pickled Jalapeno Peppers, crumbled Bacon & a drizzle of Mayonnaise.</p>
<p>12</p>	<p>KANSAS CITY REUBEN: Melted Cheese, Caraway Seeds, Thousand Island Dressing & topped with drained Sauerkraut.</p>

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13	MEXICAN: Roasted Sweet Bell Peppers, Caramelized Onions, Refried Beans, Pickled Jalapeno Peppers, Shredded Mexican Taco Cheese & a drizzle of Salsa,
14	NEWARK ITALIAN: A deep fried Hot Dog. Caramelized Onions, roasted Sweet Bell Peppers, French Fries & a drizzle of Stone Ground Mustard.
15	NEW YORKER: A drizzle of Mustard & topped with a tong of undrained Sauerkraut.
16	RHODE ISLANDER: Flint Coney Sauce, diced Yellow Onions, a dash of Celery Salt & a drizzle of Mustard
17	SEATTLE: Grill & split the Hot Dog in half. Slather the center with Cream Cheese, Caramelized Onions, Pickled Jalapeno Peppers & a drizzle of Sriracha Sauce.
18	SPICY: Finely diced Red Onions, crumbled Bacon, Chives, drizzles of Ranch Dressing and Hot Sauce & topped with Crumbled Blue Cheese.
19	SONORAN: A Bacon wrapped grilled Hot Dog on a Bolillo Roll. Pinto Beans, Chopped Tomatoes, Diced Yellow Onions, Pickled Jalapeno Peppers, Guacamole, Salsa Verde, drizzles of Mustard and Mayonnaise & topped with Shredded Cheese.
20	TIJUANA DOG: A Bacon Wrapped & deep fried Hot Dog. Caramelized Onions & a drizzle of Mayonnaise.