



American Cookery

CHICAGO STYLE HOT DOG WITH EVOO FROM SPAIN

INTRO

Chicagoans take hot dogs pretty seriously, and that’s because their loaded dogs are mouth wateringly delicious! Make your hotdogs that bit richer and more flavorful with some extra virgin olive oil from Spain!

INGREDIENTS

- 4 hot dogs
- 4 hot dog buns
- Yellow mustard relish
- 1 small yellow onion, minced
- 1 tablespoon of extra virgin olive oil from Spain
- 1 large beefsteak tomato, cut into wedges
- 4 pickle spears
- 8 sport peppers (These little light green peppers common in the Southern US are usually pickled and have a spicy pop but are tough to come by. You can also use pickled jalapeños in a pinch.)
- Celery salt

STEP BY STEP

Bring a medium pot of water to boil. Turn the heat to low, add the hot dogs, and cook for 5 minutes, until heated all the way through or grill with extra virgin olive oil from Spain until lightly charred . Steam or toast your buns Place a dog in each bun, then arrange the toppings in the following order: mustard, relish, onion, a few tomato wedges, pickle spear, two sport peppers, a pinch of celery salt and a drizzle of extra virgin olive oil from Spain.