

CHICAGO-STYLE HOT DOGS **Food.**

Submitted by **PalatablePastime**

"A long-time family favorite. The authentic stands use Vienna Beef franks and buns with poppy seeds and that trademark green relish and yellow mustard. If you're not fortunate enough to be at a stand (like us), this home version does nicely (with my own preferred changes of course)! Natural casing frankfurters have a pleasant "pop" when you bite them and are far superior to hot dogs.

 Ready In: 25mins

 Ingredients: 11

DIRECTIONS

1. Simmer frankfurters in beer or water for approximately 10 minutes.
2. Warm buns in microwave, until slightly warm and soft.
3. To assemble hot dogs, place frank in each bun.
4. Add mustard to taste; top with dill spear, relish, onion, tomato, and 1-2 sport peppers (Jalapenos "might" be a reasonable substitute if you are desperate to find the sport peppers, but the taste won't be quite the same).
5. Sprinkle with celery and poppy seeds.
6. Serve.

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