

jumbo vienna beef wieners
 sesame seed buns
 yellow mustard
 sweet pickle relish
 chopped fresh onion
 kosher pickle spears
 thinly sliced tomato wedges
 chili peppers
 celery salt

Durbin Dogs

The perfect hot dog is a thing of beauty. Whether it be a Chicago dog, a Coney Island hot dog, or a Dodger dog, sometimes there is just nothing like a perfectly constructed hot dog. Follow the rules below and you won't fail.



Always steam the wieners or heat them in warm water. Cooking them on a grill just dries them out.

Warm the buns in the microwave oven for 10 to 12 seconds. This will soften it.

If possible, avoid skinless wieners. The perfect hot dog has a wiener that snaps when you bite into it. Unfortunately, it is difficult today to find wieners with natural casings; jumbo vienna beef wieners are an acceptable substitute.

Condiments should be applied in the following order: wet condiments like mustard are applied first, followed by chunky condiments like relish, onions, chili peppers and tomato wedges. Celery salt is sprinkled over last.

A properly made hot dog should never be topped with ketchup since it overpowers and destroys the taste of the wiener instead of complementing it. In Chicago, some hot dog stands that consider themselves to be true purveyors of Chicago-style hot dogs do not carry ketchup in stock, even if they serve other food items that use it, such as French fries. The National Hot Dog & Sausage Council's recommendations for proper hot dog etiquette say "Don't use ketchup on your hot dog after the age of 18."

