



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

The Chicago Dog –

How to Build:

- 1. Brush outsides of 6 split hot dog buns with 3 tbl. melted unsalted butter; sprinkle with 1 tbl. plus 1 tsp. poppy seeds.**
- 2. Bake, split sides down, at 350° until warm, about 5 minutes.**
- 3. Warm 6 all-beef hot dogs in boiling water for 5 minutes, transfer to buns.**
- 4. Arrange a dill pickle spear on 1 side of each hot dog and 2 tomato wedges on the other side.**
- 5. Squirt yellow mustard over each in a zigzag; top with a dollop of sweet relish.**
- 6. Divide 1 small white onion, finely chopped among hot dogs.**
- 7. Top each with a sport pepper or a peperoncino. Sprinkle with celery salt.**

Credit: Martha Stewart Living