

Hot Dogs Across America



① Italian Style (New Jersey)
Skinny all beef hot dogs deep fried and stuffed into a half-round of Italian bread along with fried onion, peppers and potato rounds.

② New York City
Steamed onions and a pale, deli-style yellow mustard.

③ Dodger Dog (Los Angeles)
One of the most eaten stadium dogs out there, Dodger dogs are skinless foot-long hot dogs made of pork and set in a steamed bun. Dodger fans can get theirs steamed or grilled and if they can't make it to the park, the official Farmer John Dodger Dogs can be found in some supermarkets in the area.

④ Kansas City
Sauerkraut and melted Swiss cheese on a sesame seed bun.

⑤ Chicago Dog
The possible antithesis to New York dogs, Chicago dogs are layered with yellow mustard, dark green relish, sport peppers, chopped raw onion, tomato slices, topped with a dash of celery salt and served in a poppy seed bun.

⑥ Coney Dogs (Detroit and Midwest)
Small-sized, all-beef natural casing dogs served in steamed buns and topped with minced meat chili, mustard, and chopped onions (order the "loaded" and you'll get shredded cheddar, too).

⑦ Drug Through the Garden (Atlanta and the South)
Topped with coleslaw.