

HOT DOG DAY JULY 20



The hot dog is a North American favourite, but specifically in the US. Different regions in the US have developed their own recipes and toppings specific to that area. The hot dog recipes are embedded in the local cuisine culture and every region thinks that their hot dog recipe is the best.

This hot dog day, why not promote the different varieties of regional hot dogs from the United States. Use the POS that is supplied on Setting the Table to educate your customers about the different toppings available and which region/city of the US that the recipe originated in. Boosting your traditional hot dog recipe is a great way to offer variety and increase your average check. You can offer the standard topping combinations listed below or allow your customers to build their own custom hot dog. Pay attention to the way each dog is cooked as well as it lends to the authenticity of the recipe.

New York Deli Dog: cooked on the griddle and topped with sauerkraut and mustard

Chicago Red Hot: All beef hot dog topped with yellow mustard, sweet green relish, chopped onion, tomato, dill pickle spear, chopped hot peppers (like jalapeno's or poblano)

Fenway Frank: Boiled and then grilled, topped with mustard and relish

Cincinnati Cheese Coney: All beef hot dog, served with chilli, mild cheddar cheese, diced onion and spicy mustard

Texas Corn Dog: Deep fried corn dog topped with mustard and coleslaw

Arizona Dog: Bacon-wrapped hot dogs are grilled and topped with pinto beans, chopped tomatoes, onions, mustard, mayo, and jalapeños.

Slaw Dogs: Popular in the southern United States, a hot dog topped with a mayonnaise based coleslaw