

Chicago-Style Hot Dog

Authentic Chicago-style hot dog recipe with all-beef franks, poppy seed buns, and classic toppings like sport peppers and neon-green relish.

15	25	40	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chicago-Style Hot Dog

Ingredients

- 2 tomato
- 1 onion
- 1 tbsp mustard

Instructions

- 1 Prepare the Hot Dogs**

Fill a large pot with water and bring to a boil over high heat, about 8-10 minutes. Add the all-beef hot dogs and cook for 5-7 minutes until heated through and steaming.
- 2 Warm the Buns**

Steam the poppy seed buns in a steamer basket over the hot dog water for 1-2 minutes until warm and soft, or wrap in a damp paper towel and microwave for 15-20 seconds.
- 3 Assemble the Base**

Place each cooked hot dog in a warmed poppy seed bun, nestling it snugly in the center.
- 4 Add the Mustard**

Apply yellow mustard in a thin zigzag stripe along the entire length of each hot dog.
- 5** Spoon 1 tablespoon of neon-green sweet pickle relish directly on top of the mustard stripe.
- 6** Sprinkle chopped white onions evenly over the relish, covering about half the length of each hot dog.
- 7** Place 2-3 fresh tomato wedges on one side of each hot dog, arranging them in a neat row.
- 8** Add one dill pickle spear alongside the tomato wedges on the opposite side of the bun.
- 9** Top with 2-3 sport peppers, placing them between the other toppings for even distribution.
- 10 Final Touch**

Finish with a generous sprinkle of celery salt over the entire assembled hot dog, covering all toppings.
- 11 Serve**

Serve immediately while the hot dogs are still hot, with plenty of napkins for authentic Chicago-style eating.

Tips

Always steam or boil hot dogs rather than grilling to achieve the authentic Chicago-style texture and prevent the casings from bursting.

Warm the poppy seed buns by steaming them briefly—this prevents them from becoming soggy while maintaining the traditional soft texture.

Apply toppings in the correct order: mustard first, then relish, onions, tomato wedges, pickle spear, sport peppers, and finally celery salt for even distribution.

Use authentic neon-green Chicago-style relish for the proper sweet-tangy flavor—regular pickle relish won't provide the same taste profile.

Keep tomatoes at room temperature before slicing for better flavor, and cut them into wedges rather than rounds for easier eating.

Don't overload with toppings—each ingredient should be present but balanced so no single flavor dominates.

Serve immediately after assembly to prevent the bun from becoming soggy from the fresh vegetables and condiments.

Have extra napkins ready—authentic Chicago-style hot dogs are meant to be messy and enjoyed with both hands.