



Chicago-Style Dogs

Prep: 10 minutes

Grill: 10 minutes • Serves: 8

- 8 beef hot dogs
- 8 hot dog buns
- 8 slices tomato, cut in half
- ½ cup finely chopped white onion
- 16 small kosher dill pickle spears
- ¾ cup sweet pickle relish
- ½ cup yellow mustard
- 1 teaspoon celery salt
- 16 small pepperoncini

1. Prepare outdoor grill for direct grilling over medium heat. Place hot dogs on hot grill rack; cook 10 minutes or until grill marks appear and internal temperature reaches 165°, turning frequently.

2. Place hot dogs in buns; evenly top with tomato, onion, pickle spears, pickle relish and mustard; sprinkle with celery salt and serve with pepperoncini.

Approximate nutritional values per serving:

*336 Calories, 15g Fat (5g Saturated), 25mg Cholesterol,
1933mg Sodium, 41g Carbohydrates, 4g Fiber, 10g Protein*