

IN THE SAVEUR
KITCHEN

Discoveries and Techniques From Our Favorite Room in the House » Edited by Todd Coleman

Homegrown Hot Dogs

Hot dogs, whether tucked in a bun at the ballpark or served on a stick at the state fair (see “Fair and Square,” page 31), are a great American summertime tradition. Fierce regional loyalties still shape the hot dog busi-

ness: Many of the dogs produced in this country are made by local, often family-owned businesses, and flavors and styles vary widely from place to place. See The Pantry, page 116, for sources. —Kellie Evans



1 Vienna Beef Frankfurters (Illinois): A classic garlicky Chicago dog with a snappy casing.



2 Let's be Frank Uncured Beef Franks (California): A peppery dog from a former Chez Panisse chef.



3 Caspers Famous Hot Dogs (California): A beef-pork blend with a sweet oniony flavor.



4 Dewig Meats Jumbo Wieners (Indiana): Colossal beef-and-pork wieners with a hint of rosemary.



5 Indian Valley Alaska Hot Dogs (Alaska): Reindeer meat gives these dogs a robust, gamey flavor.



6 Hoffy Hollywood's Original (California): All beef with super-snappy skin, served at Pink's in LA.



7 Continental Sausage Wieners (Colorado): Brightly seasoned with celery powder and sea salt.



8 Sahlen's Smokehouse Hot Dogs (New York): Paprika-laced beef-and-pork that's deeply smoky.



9 Tony Packo's Hickory Smoked Hungarian Hot Dog (Ohio): Smoked pork with kielbasa-like heft.



10 Bright Leaf Skinless Frankfurters (North Carolina): Beef-pork franks with a peppery kick.



11 Nathan's Famous Skinless Beef Franks (New York): A juicy, oniony Coney Island classic.



12 Schweigert Hardwood Smoked Beef Wieners (Minnesota): Snappy-skinned and garlicky.



13 Koegel's Natural Casing Viennas (Michigan): Smoked, with a rich, almost bacon-like flavor.



14 Kayem Fenway Franks (Massachusetts): These plump, all-beef franks are also gluten-free.



15 Rocky Mountain Organic Beef Hot Dogs (Wyoming): Grass-fed sirloin, top round, and chuck.



16 Usinger's Old World Style Wieners (Wisconsin): Beef, pork, mace, and plenty of paprika.



17 Zweigle's Pop Open (New York): Plump, paprika-spiced “hots” in natural casing split when grilled.



18 Hummel Bros. Natural Casing Frankfurters #5 (Connecticut): Smoky beef and pork.



19 Saugy Skinless Frankfurts (Rhode Island): Luscious skinless beef-and-pork franks.



20 Deck Family Farm Old World Hot Dog (Oregon): Salami-like beef-and-pork franks.