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 business. 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 128, for sources.—Kellie Evans

1 Vienna Beef Frankfurters (Illinois): A classic puckety Chicago dog with a snappy casing.
2 Let’s be Frank Uncured Beef Frankfurters (California): A peppery dog from a former Chez Panise chef.
3 Casper’s Famous Hot Dogs (California): A beef-pork blend with a sweet celery flavor.
4 Dewig Most Jumbo Wieners (Indiana): Coleslaw beef-and-pork Wieners with a hint of horseradish.
5 Indian Valley Alaska Hot Dogs (Alaska): Reindeer meat gives these dogs a robust, gamy flavor.

6 Huffy Hollywood’s Original (California): All beef with super–snappy skin, served at Pink’s in L.A.
7 Continental Sausage Wieners (Colorado): Brightly seasoned with celery powder and sea salt.
8 Sahlens’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 knuckle-like heft.
10 Bright Leaf Skinless Frankfurters (North Carolina): Beef-pork frank with a peppery kick.

11 Nathan’s Famous Skinless Beef Frankfurters (New York): A juicy, oniony Coney Island classic.
12 Schweigert Hardwood Smoked Beef Wieners (Minnesota): Snap-skinned and garlicky.
13 Koseg’s Natural Casing Viennes (Michigan): Smoked with a rich, almost bacon-like flavor.
14 Kayes Fenway Frankfurts (Massachusetts): These plump, all-beef franks are also gluten-free.

16 Usinger’s Old World Style Wiener (Wisconsin): Beef, pork, mace, and plenty of paprika.
19 Saux Skinless Frankfurters (Rhode Island): Lean, meaty hot dogs with a mild flavor.