

\$12.95 U.S.

THE GREAT AMERICAN HOT DOG BOOK

From the classic Coney Island Dog of New York to the tortilla-wrapped Bacon Burrito Dog served up at Pink's in Los Angeles, *The Great American Hot Dog Book* takes you on a tour of each state and reveals the inside story of where the hot dog originated and how it became one of America's favorite food icons.

Whether at ball games, picnics or family cookouts, Americans consume around 20 billion hot dogs a year, so it's no wonder they are permanently part of our culinary traditions. Wherever you find yourself in the country, there's bound to be a local hot dog stand, deli, diner or restaurant with a special take on this American comfort food classic.

With chronicles of various regional eating establishments, this collectible cookbook is not only a handy road-trip guide, but it also shares America's most legendary recipes for wieners, sauces, chilis, slaws, relishes, side dishes and more.

THE GREAT AMERICAN



Recipes *and* Side Dishes *from* Across America

HOT DOG BOOK

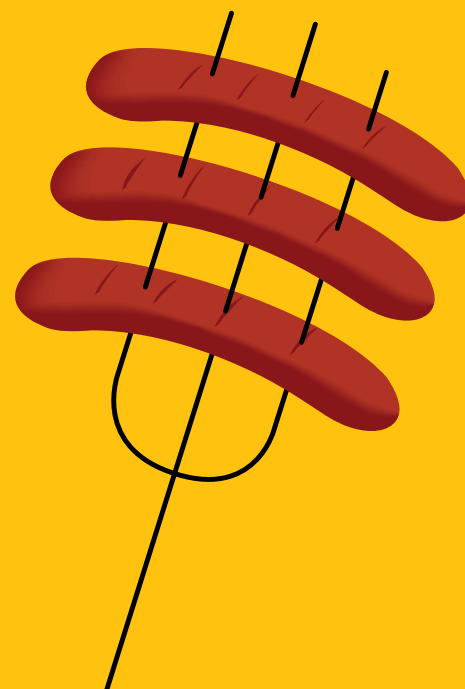
by Becky Mercuri

THE GREAT AMERICAN HOT DOG BOOK MERCURI



THE GREAT AMERICAN HOT DOG BOOK is not only loaded with frank recipes from across the nation but also has recipes for out-of-this-world fries, sauces, sides, and more!

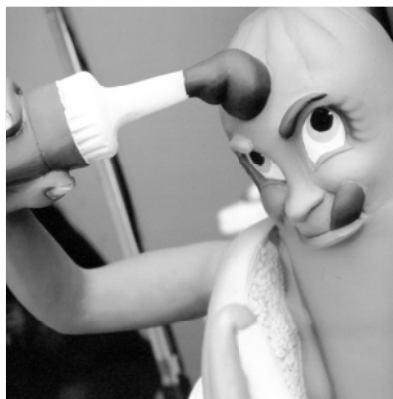
- Blackie's Deep-Fried Dogs and Pear-Pepper Relish
- The Original Nathan's Famous Hot Dog
- Bacon Cheese Dogs with Fried Onions
- Pizza Fries
- Pink's Pastrami Burrito Dogs
- Fried Dill Pickles
- Papaya King's Franks with Fried Onions and Cheddar Cheese
- New York System Hot Wiener Sauce
- Turkey Cheddar Fries



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Becky Mercuri has been a contributing editor for *Cookbook Collectors Exchange*, a nationally distributed newsletter, for seven years. She was the editor of a popular food and travel column for the *Wellsville Daily Reporter* in western New York. An accomplished cook who has gathered recipes throughout the world, Becky is also a contributing member to several organizations and their national newsletters, an avid student of culinary history, a member of the Southern Foodways Alliance, and a well-respected food and travel writer based in New York. She is the author of *American Sandwich*.





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New Jersey

Rutt's Hut

417 River Road, Clifton, NJ 07014

(973) 779-8615

Rutt's Hut may well be the most famous hot dog eatery in New Jersey, and it's certainly the quintessential New Jersey dog experience. Rutt's is a Jersey culinary landmark, established in the early 1940s by Royal (Roy) Rutt. Of course, Rutt's uses the Thumann's beef and pork franks that are specially formulated for deep-frying, but this place takes the cooking method to new heights. Rutt's offers four types of dogs that vary in degree of doneness: the "in-and-outer," which is briefly cooked and retains its pink plumpness; the popular "ripper," which is deep-fried until the skin rips open up the side; the "weller," which is well done; and the "cremator," which is deep-fried until black and crispy. The founder's wife developed Rutt's signature condiment, a bright yellow sweet-hot relish, still made from a top-secret recipe.



Rippers with Cabbage and Carrot Mustard Slaw

This is not Rutt's secret relish recipe, but it's a very tasty topping for hot dogs. It's adapted from a recipe for mustard slaw in *The Rosengarten Report* by David Rosengarten.

Cabbage and Carrot Mustard Slaw

1 pound cabbage, finely grated

1/3 cup minced green bell pepper

1/2 cup finely grated onion

1/4 cup finely grated carrot

1 teaspoon celery seed

1/2 teaspoon salt

1/2 teaspoon ground black pepper

2 tablespoons freshly squeezed lemon juice

1/2 cup plain yellow mustard, such as French's

1/3 cup sugar

1 tablespoon cider vinegar

1 tablespoon Frank's Red Hot Sauce

Assembly

Canola oil for deep-frying

Thumann's deep-fry pork and beef franks or another brand of beef and pork hot dog

Hot dog buns, steamed or toasted

Cabbage and Carrot Mustard Slaw

In a heavy, deep pot, heat the canola oil to 350 degrees. Cook the hot dogs, a few at a time, until the skin rips open up the side. Place hot dogs in the buns, top with Cabbage and Carrot Mustard Slaw, and serve immediately.

In a medium mixing bowl, combine all ingredients and mix well. Cover and refrigerate at least one hour before serving. Yield: about 3 cups.

More Cool Dogs in New Jersey

Charlie's Pool Room

1122 East Boulevard, Alpha, NJ 08865

(908) 454-1364

Dickie Dee's Pizza

380 Bloomfield Avenue, Newark, NJ 07107

(973) 483-9396

Father & Son Luncheonette

10 E. Blancke Street, Linden, NJ 07036

(908) 486-9596

Hiram's Roadstand

1345 Palisades Avenue, Fort Lee, NJ 07024

(201) 592-9602

Johnny & Hanges

23-20 Maple Avenue, Fair Lawn, NJ 07410

(201) 791-9060

Libby's Lunch

98 McBride Avenue, Paterson, NJ 07501

(973) 278-8718

Georgia

4-Way Lunch

Corner of East Main and South Gilmer Streets, Cartersville, GA 31021

The tantalizing smell of onion gravy wafts daily from a little red diner in Cartersville, Georgia, enticing passers-by, locals and strangers alike with its promise of good eats. This is the famous 4-Way Lunch, operated by the Garrison family since 1930. Sold to new owners in 2004, it's still known for great hot dogs and hamburgers, usually loaded with chili, accompanied by fries topped with delicious onion gravy, and for the sign behind the counter that says, "This isn't Burger King. You don't get it your way. You get it our way, or you don't get the damn thing."

Fries with Onion Gravy

Onion Gravy

1/4 cup vegetable oil
4 medium onions, chopped
1 tablespoon flour
1 (14-ounce) can beef broth
Pepper to taste

Heat oil in a 12-inch frying pan over medium heat and add the onions. Cook slowly over medium-low heat, stirring occasionally, until onions are deep golden brown, being careful not to burn the onions toward the end of the cooking time. Stir in the flour, add 1/2 cup beef broth, and stir well. Cook, stirring, over medium-low heat for 3 minutes; add 1/2 cup more beef broth, mixing well, and continue to cook, stirring occasionally, for 10 minutes. Add remaining broth, mix well, and cook 5 minutes longer. Season the gravy with pepper to taste. Yield: about 1-1/2 cups.

Assembly

2 cups grated cheddar cheese (optional)
1 pound french fries, cooked crispy
Salt and pepper to taste
1-1/2 cups Onion Gravy

If using cheese, preheat the broiler. Place cooked fries on a rimmed baking sheet and sprinkle with salt and pepper to taste. Sprinkle cheese evenly over the fries and place under the broiler just until cheese melts. Remove from broiler, place fries on a serving platter, and pour the Onion Gravy over the top. Serves 4 to 6.