

GUASTELLO'S VILLAGE MARKET

The Chicago Dog

Ingredients:

How to Build:

1. Brush outsides of 6 split hot dog buns with 3 tbl. melted unsalted butter; sprinkle with 1 tbl. plus 1 tsp. poppy seeds.
2. Bake, split sides down, at 350° until warm, about 5 minutes.
3. Warm 6 all-beef hot dogs in boiling water for 5 minutes, transfer to buns.
4. Arrange a dill pickle spear on 1 side of each hot dog and 2 tomato wedges on the other side.
5. Squirt yellow mustard over each in a zigzag; top with a dollop of sweet relish.
6. Divide 1 small white onion, finely chopped among hot dogs.
7. Top each with a sport pepper or a peperoncino. Sprinkle with celery salt.

Credit: Martha Stewart Living