

Chicago Style Char-Dog

May 14th, 2025

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:15

The Chicago Style Hot Dog is a heavily traditioned meal, prepared in a very specific way. Chicago Dogs are typically steamed or boiled (and then sold by the Street Vendor). A Char Dog, is a Chicago Dog that is grilled. Although "Chicago Style Dog" ingredients are difficult to locate in other parts of the country, most of them can be constructed with supplies that are readily available. Poppy Seeds can be attached to a hot dog bun, by spraying a small amount of oil, in a fine mist, over the top of the bun, then gently rolling it in Poppy Seeds. Or, you can use homemade Hoagie Rolls, with Poppy Seeds. Any sweet pickle relish can be used, just add a drop of green food coloring, and mix well. I have never found a suitable replacement for the Pickled Sport Peppers. Unfortunately, if those are not available locally, you may have to purchase them online. And Celery Salt is just a 1:1 mixture of Ground Celery Seed and Kosher Salt.

Ingredients:

4 Hot Dogs

4 Poppy Seed Hot Dog Buns

Toppings:

Poppy Seeds (if Poppy Seed Buns are not available)

Yellow Mustard

Sweet Pickle Relish, dyed bright green

1 White Onion, finely chopped

1 Roma Tomato, sliced

Dill Pickle Spears

Pickled Sport Peppers

Celery Salt

Directions:

Grill the Hot Dogs on a hot grill or frying pan, until they take on a nice char.

Steam the Hot Dog Buns.

Add Poppy Seeds to each Bun, if necessary.

Place each Dog in a Bun.

Add a strip of Yellow Mustard directly to each Hot Dog.

Distribute a Teaspoon of Onions across the length of each Dog.

Place a Teaspoon of Relish in the center of each Dog.

Tuck a few slices of Tomato onto 1 side of the Dog, between the Dog and the Bun.

Add a Pickle Spear, on top of the Pickle Spear.

Add 2 Sport Peppers to the other side of the Dog.

Sprinkle with a pinch of Celery Salt.