

The World famous Chi-Dog!



**By Chef Marti Mongiello at the
Presidential Culinary Museum**

The windy city of Chicago once blew me down the steps to the world famous Billy Goat Café and then down the streets to the famed Ed Debevic's! Talk about unbelievable restaurants to visit, that are known throughout the history of America, WOW! Along the way, you'll run into hot dog stands and carts - one after the other. And that is where the world famous Chicago Dog gets on stage:

1. Poppy seed buns are essential and can be made by brushing regular buns with water and rolling the bun in poppy seeds (just in case you can't find any) 2. only all beef hot dogs are used in the bun and are boiled or steamed (the grilled version is called a char-dog). 3. Decorate with sliced wedges of tomato, 4. a long pickle spear or cucumber spear (I like the cucumber spear, which is where pickles come from anyway), 5. sport or banana peppers, 6. Emerald green relish sold in pro-loving, Chicago stores or you can make your own by adding a LITTLE bit of green food dye, 7. Picnic style yellow mustard, 8. Diced onions and 9. A sprinkle of celery salt.

President Franklin Roosevelt served hot dogs to the King of England and created a firestorm while the famed Chi-dog came onto the stage a few years later when President Barack Obama lost a bet and had to ship all of the ingredients to make Chi-dogs.



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