

Condiments Make The Dog: Recipes From Every Region

(NAPSA)—Across America, many regions, cities and ballparks boast their own trademark dogs. And while the hot dog itself is the main ingredient, it's the condiments that make each dog unique. Check out these geographic twists on the classic to find out how to make your next hot dog one of a kind:

- To enjoy a Midwest treat, try the Chicago Dog by layering the hot dog with creamy mustard, dark green relish, chopped raw onion, and tomato slices. For the finishing touch, top with a dash of celery salt. From Wrigleyville to downtown, Chicagoans prefer the flavor these condiments add to their hot dogs.

- Thinking Southern? Hope you like cabbage! Down south, you'll likely encounter a "slaw dog," which is topped with a heaping pile of coleslaw. The Kansas City variation tops the dog with sauerkraut and melted Swiss cheese and "served on" a sesame seed bun.

- Can't make it to the ballpark? Try creating a ballpark's signature dog at home. Served at infamous Fenway Park, the Fenway Frank is topped with mustard and relish. At Minute Maid Park in Houston, the Texas Dog comes topped with chili, cheese and jalapeños. Colorado's Coors Field serves the Rockie Dog, a



ALL-AMERICAN FARE: No matter where you are in the U.S., hot dogs are a favorite food.

foot-long hot dog with grilled peppers. Any of these varieties is easy to recreate at home and sure to hit a home run with friends and family!

- Did you know that New York consumes more hot dogs than any other city? Enjoy a classic New York-style dog at home—simply add steamed onions and deli-style mustard. A gourmet mustard, such as Grey Poupon's new Hearty Spicy Brown specialty mustard, is a great way to add a distinctively bold taste.

No matter where you reside, these variations on the all-American classic offer something for almost everyone. But why stop there? With a few creative twists, it's easy to invent your own custom dog. For more tips and recipes, visit www.greypoupon.com.

Editor's note: Although hot dogs can be enjoyed year-round, they are particularly synonymous with the summer season.