

## **Shack-cago Dog®**

### *Ingredients:*

100% Vienna Beef Hot Dog  
Martin's potato roll hot dog bun  
Yellow mustard  
Dill pickle spear  
Celery salt  
Unsalted butter  
Sport peppers  
Roma plum tomatoes - sliced  
White Spanish onion - diced  
Rick's pick's relish



Heat your skillet over medium high heat. Put a pat of butter into pan. Once it's melted, toast the inside of the bun in the skillet. While you are toasting, butterfly your hotdog. Do not cut all the way through.

Remove bun and put hotdog in skillet cut side down and sear the inside for about 1.5 minutes. Flip and repeat on other side. Transfer to bun.

Now it's time to build your hot dog. Add lines of mustard. Put pickle spear on top. Add a tablespoon of white onion, tablespoon of relish and tomato slices. Add peppers to the ends and finish off with a pinch of celery salt. Enjoy!