

RECIPES FROM JUNE'S KITCHEN

San Francisco 49ers "Jimmy Garoppolo" Super Bowl Recipe Chicago Style Hot Dogs.... Game Day FAVORITE!



INGREDIENTS

- 4 hot dog buns
- 3 tsp. melted butter
- 1 tsp. poppy seeds
- 4 ALL Beef hot dogs
- 1 tsp. yellow mustard
- ¼ cup pickle relish
- ¼ cup white onion, finely chopped
- 1 tomato, sliced into half moons
- 4 pickle spears
- 8 sport peppers
- ½ tsp. celery salt

DIRECTIONS:

1. Preheat oven to 350°. Brush outside of hot dog buns with butter and sprinkle poppy seeds on top. Place buns, seam side down, on a baking sheet. Bake until lightly toasted and poppy seeds stick to bun, 10 minutes.
2. In a large pot of boiling water, add hot dogs and boil until warmed through, 5 minutes.
3. Place hot dogs in buns and then top with mustard, onion, relish, tomato slices, pickle spear, sport peppers, and a pinch of celery salt.



DICK'S 5 & 10