

**How to make a proper Chicago Hot Dog (from a native Chicagoan whose best friend owns a Chicago Hot dog stand)**

**Robert Sorenson, Direct Underwriter**

- Poppy seed bun
- Good quality hot dog (best is a Vienna #10)
- Kosher dill slice
- Chopped onions
- Chopped tomatoes
- Green relish
- Sport peppers
- Dash of celery salt
- Mustard (Never Ketchup)