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Instructions for Preparing Our Hot Dogs

A Portillo's Chicago-style hot dog is a natural casing beef hot dog served in a steamed poppy seed bun loaded with mustard, relish, onions, tomatoes, kosher pickle spear, sport peppers and Portillo's own seasoning salt. To prepare this delicacy, first put on the supplied Portillo's crew hat and follow these simple steps:

Heat the Hot Dogs

(1) Fill a 4-quart pot with one and a half quarts of water (48 ounces). **(2)** Bring the water to a boil. Turn the water down until it stops boiling or a slight simmer. **DO NOT COOK HOT DOGS IN BOILING WATER.** **(3)** Place desired number of hot dogs in water and cook uncovered for 20 minutes. This is one of the critical steps in getting the genuine Portillo's flavor.

Prepare the Condiments

TOMATOES

(1) Wash thoroughly. **(2)** With a sharp or serrated knife, cut tomatoes in half through the core. **(3)** Cut out the core. **(4)** Slice tomatoes into 1/4 inch slices (approximately 6 slices per half).

ONION

(1) Peel onion. **(2)** Chop onion coarsely (approximately 1/4 inch by 1/4 inch pieces).

PICKLES

(1) Cut pickle in half lengthwise. **(2)** Cut each half into 2-3 slices lengthwise (you need 10 pieces out of 2 pickles).

Steam the Hot Dog Buns

(1) Do not steam buns until hot dogs have cooked for 20 minutes. **(2)** Place package of hot dog buns in microwave (if fewer buns are desired, put them into plastic bag and loosely close bag). **(3)** Heat buns on high for 2 to 2 1/2 minutes (if fewer buns are desired, heat for 45-60 seconds). **(4)** Be cautious when opening; escaping steam and hot dog buns will be **extremely hot**.

Assemble the Hot Dogs the Portillo's Way

(1) Carefully open steamed bun completely. **(2)** Place hot dog into bun with ends curling up. **(3)** Top with desired condiments in the following order: mustard – relish – onion – tomato slices – Portillo's seasoning salt (one shake per tomato slice) – pickle spear – sport peppers.

Instructions for Preparing Our Tamales

Our tamales are precooked and ready to eat. For best results, you have 2 options:

OPTION 1 Steam frozen hot tamale in wrapper for 30 minutes. Remove from wrapper and serve.

OPTION 2 Boil frozen tamale in wrapper for 10 minutes. Remove from wrapper and serve.