

Chicago Style Hot Dogs

Total Prep Time: 15 minutes

Total Cook Time: 20-30 minutes

Note: Once removed from freezer, use meat within a week. Keep buns frozen until 2 hours before eating for optimal quality and taste. Once thawed, use buns within 2 days.

What you get:





Poppyseed buns

Natural casing beef hot dogs



CATERING HOT DOG MUSTARD



Relish

Kosher Pickles Celery Salt

What you'll need:

1 Yellow Onion, 2 Tomatoes, Stock Pot, Microwave, Knife and Cutting Board



Bring 1 ½ QT of water to a boil. Once boiling, reduce to a simmer - DO NOT COOK HOT DOGS IN BOILING WATER.



Place hot dogs in water; cook, uncovered, for 20 minutes for optimal quality and taste.



After hot dogs finish cooking, steam hot dog buns. Microwave buns on high for 45-60 seconds (keep the buns in package). If using fewer buns, place in loosely closed, plastic bag and microwave for 30 seconds. CAUTION - STEAM IS EXTREMELY HOT.



Wash and cut tomatoes in half through the core. Cut out the core. Slice tomatoes in quarters, then in slices.



Peel and coarsely chop onion.



Assemble the Hot Dogs the Portillo's Way! Place cooked hot dog in steamed bun, 'smile side up.' Top with desired condiments in this order: Mustard, relish, onion, tomato, celery salt, pickle, sport peppers.

Making a Chili dog or Tamale? Follow the instructions on the opposite side of this sheet.



Chili Dogs

Total Prep Time: 15 minutes

Total Cook Time: 20-30 minutes

Note: Once removed from freezer, use meat within a week. Chili can be heated from frozen or thawed in the refrigerator the day before you want to use it. Keep cheese and buns frozen until 2 hours before eating for optimal quality and taste. Once thawed, use buns within 2 days.

What you get:

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beef hot dogs





1 Yellow Onion

Shredded cheese

What you'll need:

Stock Pot Saucepan

Tongs and Ladle Microwave

Knife **Cutting Board**

Visit portillos.com for complete nutritional information.



Follow Step 1 through 3 on opposite side of card to prepare your hot dogs and buns.



Peel and coarsely chop onion.



medium heat for 7-9 minutes, until warmed thoroughly.



Assemble Chili Dogs by placing cooked hot dog in steamed bun, 'smile side up.' Top with shredded cheese, chili and onions, as desired.

Tamales

What you'll

need:

Large Pot or Steamer

Tongs

Tips:

- You can heat chili in the bag. Heat water in pot over medium heat until simmering. Add unopened bag of chili: heat for 7-9 minutes. Remove the bag with tongs: cut open and pour into a bowl.
- If you heat from frozen, simmer 15-20 minutes.

Option 1: Boil

Making a Chicago-Style Hot Dog? Follow the instructions on the opposite side of this sheet.

Boil frozen tamale in wrapper for 10-11 minutes. Remove from heat. **Option 2: Steam**

Steam frozen tamale in wrapper for 30 minutes. Remove from heat.

CAUTION - HANDLE TAMALES WITH TONGS; THEY WILL BE VERY HOT!

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