

Portillo's® SHIPPING

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



Mustard



Relish



Kosher Pickles



Celery Salt



Sport Peppers

What you'll need:

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



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



Step 2
Place hot dogs in water; cook, uncovered, for 20 minutes for optimal quality and taste.



Step 3
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.



Step 4
Wash and cut tomatoes in half through the core. Cut out the core. Slice tomatoes in quarters, then in slices.



Step 5
Peel and coarsely chop onion.



Step 6
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.

Tamales



What you'll need:

Large Pot or Steamer
Tongs



Option 1: Boil
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!