



## THE BAHN MI

Give your hot dog a Vietnamese spin by introducing traditional Bahn Mi ingredients.

### Ingredients

Hot dog  
Bun  
Pickled carrots  
Cilantro  
Sliced jalapeño peppers  
Sriracha mayonnaise

### Other Ideas

Cucumber slices  
Chopped peanuts

**1.** Preheat grill to medium high heat. Add hot dog to the grill and cook until golden brown, about 3-4 minutes.

**2.** To assemble, add hot dog onto bun. Top with carrots, jalapeño, cilantro, Sriracha mayo, peanuts and cucumber, if desired.

**3.** Serve immediately.

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## CHICAGO DOG

Those in the Windy City prefer their hot dogs with a little zing to them!

### Ingredients

Hot dog  
Poppy seed bun  
Tomato slices  
Dill pickle spears  
Pickle relish  
Yellow mustard  
Pepperoncini  
Chopped onion

**1.** Preheat grill to medium high heat. Add hot dog to the grill and cook until golden brown, about 3-4 minutes.

**2.** To assemble, place 2 to 3 tomato half slices on one side and a dill pickle spear on the other side of the bun with hot dog in the middle. Add a spoonful of pickle relish, and a squirt yellow mustard. Top with pieces of pepperoncini and chopped onion.

**3.** Serve immediately.

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## ALL AMERICAN DOG

This traditional crowd-pleaser is essential for any summer cookout.

### Ingredients

Hot dog  
Bun  
Ketchup  
Mustard  
Relish  
Chopped onion

### Other Ideas

Shredded  
Cheese or  
Lettuce

**1.** Preheat grill to medium high heat. Add hot dog to the grill and cook until golden brown, about 3-4 minutes.

**2.** To assemble, add hot dog onto bun. Top with ketchup, mustard, pickle relish, and chopped onion.

**3.** Serve immediately.

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## MEXICAN STREET CORN DOG

Mexican Street Corn is gaining popularity. Add its distinctive flavors to an American classic.

### Ingredients

Corn on the  
Cob  
Hot Dog  
Bun  
Mayonnaise  
Cilantro  
Crumbled  
Cotija cheese

### Other Ideas

Chile powder  
Lime juice

**1.** Brush corn with vegetable oil. Place on grill and cook, turn occasionally, until charred and tender, 7 to 8 minutes total. Cut corn kernels off cob and place in medium bowl.

**2.** Preheat grill to medium high heat. Add hot dog to the grill and cook until golden brown, about 3-4 minutes.

**3.** To assemble, add hot dog onto bun, top with grilled corn, cilantro, mayonnaise, and Cotija cheese.

**4.** Serve immediately.

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