



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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