A hot dog nation—divided on style but united in great taste.

New York is the hot dog capital of the US, AND the most popular regional style

- **26%** New York (Hot dog topped with steamed onions and a pale, deli-style yellow mustard)
- **21%** Chicago (All beef hot dog layered with yellow mustard, dark green relish chopped raw onion, pickle spear, sport peppers, tomato slices and topped with a dash of celery salt and served in a poppy seed bun)
- **15%** Michigan Coney (Meaty chili sauce on top of a hot dog with mustard and onion)
- **8%** Sonoran Dog (Southwest) (Grilled, bacon-wrapped hot dog on a sturdy bun, pinto beans, grilled onions and green peppers, chopped fresh tomatoes, relish, tomatillo jalapeno salsa, mayonnaise, mustard and shredded cheese)
- **8%** Half-Smoke (Washington, DC) (Half pork, half beef sausage that is like a hot dog but with more coarsely ground meat and a little extra spice. A classical half-smoke is topped with chili, mustard and onions)
- **8%** Seattle Dog (Hot dog split in half and grilled before being put in a toasted bun and topped with cream cheese, grilled onions and sriracha or jalapenos)

Based on a survey of 1000 Americans in May 2021