

# 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)