Hot dog

.

A **hot dog** is a sausage served in a sliced bun..

Origin	
Alternative name(s)	**Frankfurters** **Franks** **Wieners** **Weenies**
Dish details	
Main ingredient(s)	Pork, beef, chicken or combinations thereof and bread

It is commonly garnished with mustard, ketchup, onions, mayonnaise, relish or sauerkraut.

History

The word **frankfurter** comes from Frankfurt, Germany, where pork sausages served in a bun similar to hot dogs originated.[1] These sausages, *Frankfurter Würstchen*, were known since the 13th century and given to the people on the event of imperial coronations, starting with the coronation of Maximilian II, Holy Roman Emperor as King. **Wiener** refers to Vienna, Austria, whose German name is "Wien", home to a sausage made of a mixture of pork and beef[2] (cf. Hamburger, whose name also derives from a German-speaking city). Johann Georg Lahner, a 18th/19th century butcher from the Bavarian city of Coburg, is said to have brought the *Frankfurter Würstchen* to Vienna, where he added beef to the mixture and simply called it *Frankfurter*.[3]

Around 1870, on Coney Island, German immigrant Charles Feltman began selling sausages in rolls.[4][5][6]

Others have supposedly invented the hot dog. The idea of a hot dog on a bun is ascribed to the wife of a German named Antonoine Feuchtwanger, who sold hot dogs on the streets of St. Louis, Missouri, United States, in 1880, because his customers kept taking

the white gloves handed to them for eating without burning their hands.[7] Anton Ludwig Feuchtwanger, a Bavarian sausage seller, is said to have served sausages in rolls at the World's Fair–either the 1893 World's Columbian Exposition in Chicago or the 1904 Louisiana Purchase Exposition in St Louis[8]–again allegedly because the white gloves he gave to customers so that they could eat his hot sausages in comfort began to disappear as souvenirs.[9]

The association between hot dogs and baseball began as early as 1893 with Chris von der Ahe, a German immigrant who owned not only the St. Louis Browns, but also an amusement park.[10]

Etymology

The term "dog" has been used as a synonym for sausage since 1884 and accusations that sausage makers used dog meat date to at least 1845.[13]

The National Sausage and Hot Dog Council US in 2005 found mustard to be the most popular condiment (32 percent). "Twenty-three percent of Americans said they preferred ketchup....Chili came in third at 17 percent, followed by relish (9 percent) and onions (7 percent). Southerners showed the strongest preference for chili, while Midwesterners showed the greatest affinity for ketchup."[18]

Health effects

Unlike other sausages which may be sold uncooked, hot dogs are precooked before packaging. Hot dogs can be eaten without additional cooking, although they are usually warmed before serving. Because an unopened, packaged hot dog can have listeriosis bacteria, it is safer to heat them, especially for pregnant women and those with suppressed immune systems.[22]

Nicknames for hot dogs

There have been many nicknames for hot dogs that have popped up over the years. A hot dog can often be seen under the names of frankfurter, frank, red hot, wiener, weenie, durger, coney, or just "dog".

Regional variations

The generic American hot dog is often topped with ketchup, mustard, and perhaps relish, sauerkraut, or onions.

Condiments vary across the country. All-beef Chicago-style hot dogs are topped with mustard, fresh tomatoes, onions, sport peppers, bright green relish, dill pickles, and celery salt, but they exclude ketchup.

Many variations are named after regions other than the one in which they are popular. Italian hot dogs popular in New Jersey include peppers, onions, and potatoes. Meaty Michigan hot dogs are popular in upstate New York (as are white hots), while beefy Coney Island hot dogs are popular in Michigan. In New York City, conventional hot dogs are available on Coney Island, as are bagel dogs. Hot wieners, or weenies, are a staple in Rhode Island. Texas hot dogs are spicy variants found in upstate New York and Pennsylvania (and as "all the way dogs" in New Jersey), but not Texas.

Hot dogs outside the United States/Canada

.

In most of the world, "hot dog" is recognized as a sausage in a bun, but the type varies considerably. The name is applied to something that would not be described as a hot dog in the United States. For example, in New Zealand, it refers to a battered sausage, often on a stick, and the version in a bun is called an "American hot dog".

Records

The world's longest hot dog created was 60 m (196.85 ft), which rested within a 60.3 m bun. The hot dog was prepared by Shizuoka Meat Producers for the All-Japan Bread Association, which baked the bun and coordinated the event, including official measurement for the world record. The hot dog and bun were the center of a media event in celebration of the Association's 50th anniversary on August 4, 2006, at the Akasaka Prince Hotel, Tokyo, Japan.

The world's most expensive hot dog was prepared by Joe Calderone for Trudy Tant. Featuring truffle oil, duck foie gras, and truffle butter, the dog sold for $69.[32]