[1]Food Poetry

Justice is served obeying God's plan as he's given the animals which graze our lands. They fend for themselves throughout the day, eating and drinking our natural earth unless captive of man from birth. Alive until slaughter, that fateful day when they're sliced in sections with blood dripping away. Somewhere these hours it take this ready-made beast, their purpose fulfilled as nourishing meat, meaty products are well on their way...to market.

Upon the place where the beast laid dead is left over flesh, bits of this, specs of that and lots of bone. In the early 1800's a concept was born to mesh it together and grind it well, then put inside a casing to build it's form. The hot dog, this hot dog we adorn..... it with red and yellow, ketchup and mustard sauce before our big bite, after boiling it thick and juicy a bit. Hot Dogs become famous since way back then, from street corner vendors, to baseball fields, home party's, cookouts and movies too....it's even for dinner a gourmet meal for sure.

Goody, it's good children say licking their lips and fingers scooping ketchup while adults drape their hot dog to their delight with potato salad chili and beans and other stuff they like...this sausage, weeny, frankfurter can not be undone as we eat them wrapped inside a bun. Yes, we eat hot dogs made just right and hamburgers too, to our delight.

{A Hot Dog Metaphorically}

The Hot Dog Became A Snack A Long Time Ago

The hot dog and sausage in today's world are two very specific meat products which are believed to come to America by way of Frankfurt, Germany and criss cross in name as "dachshund sausages.(1) A butcher, Johann Georghehner began to promote his "sausages" (dackel or badger dog). These sausages were sold in butcher shops, beer gartens, and through vendors. For knowledge sake, it is said that Greeks 900 B.C. relation of Homer's Odyssey and it's line about sausage is the first inference of its existence.

[1] Whatever its ultimate origins, German immigrants brought the food to New York in the 1860s, where street vendors sold them as “dachshund sausages,” presumably because of their shape. It is from this that the term hot dog derives, with the implied suggestion that the sausage really was made of dog flesh. Mar 6, 2024

All around the world hot dog styles and sausage are prepared and sold as a hot shoppe, restaurant or at home food item. Regardless of it's history, this processed meat it too is synonymous with roasted hot peanuts as a American favorite along side of the evolution of baseballs' prestige. Hot Dogs has been a sports fans famous snack since 1893.

Gaius, a ancient cook, is recognized for discovering a use for "natural casing" upon accidentally exposing the belly of a pig and noticing the contents of its puffy intestine. He believed it could be used to hold other foods. As it take off in America under German influence in Chicago, New York and the midwest, Missouri, the hot dog was not easily consumable from street vendors. Historical tales suggest the use of "white gloves" to partake of this slender delight which did not go over well with the public. It was then recommended to put this meat inside of a bun. The vendor engaged to help of another to help construct a bun specifically to fit the size of the sausage and hot dog.

It is Charles Feltman, who opened his own bakery shop in Coney Island whose pies were rejected who later produced a bun fit with a boiled sausage for restaurant owners and shop owners to try. They actually liked them and from this sales approach, the hot dog in a bun was born selling over 3,000 his first year. His hot dog Coney Island business would grow to nine restaurants that by 1920, was serving 5 million customers a year.

A Polish immigrant and employee of Feltman's slept on his floor saving his salary opening his own hot dog stand, Nathan's Coney Island. He sold underpriced hot dogs, 5 cents, and held a hot dog eating contest from which he has a continued recognition for.

"Hot Dogs" is a name that translates from the origin of "Red Hot" sausages sold by vendors shouting out to crowds for sales. A cartoonist hearing their pitch, redesigned the scene and wrote in words reflecting upon the new food item published by The New York Journal in the early 1900's. These vendors and stands were symbolic of America and it's culture from city to city and are referred to as Frankfurters, wieners, red hots, and hot dogs.

In a book, The Life and Miracles of Symeon the Fool, sausage and mustard are a combo as faces of associates bore a yellow stain. He is noted for putting the golden delight into his "eyes" for which he went to the doctors in a manner we'd go to the hospital emergency room. As a end to this ridiculous error in judgment, the hot dog too boost it's natural flavor through use of what we term "additives." Common use of mustard, ketchup, onions, relish, and sauerkraut on-top of either meat frank buried inside of a tasty bun became a custom beyond the playing fields as it was grocery item.

Today in America, Mexico, and even Italy, the hot dag in French, are globally cooked and prepared as a school sports snack on weekends, a weekend quick fix at home meal, late night snack, children's birthday choice, campfire boy or girls training food or as a fundraiser sales food. We've

belittled them into mini wieners (pigs in a blanket) for H' H'orderves, swallowed in beans, squeezed cheese onto the inside and even covered them with cornbread. Wilder, crazier items to push butcher buys and grocery sales to the edge. And, yet party planners, cooks, and at home moms along with their fancy sauce condiment guns were pushed to make it even more approachable as a "gourmet" meal.

Grilling Hot Dogs

It is recommended that for best results, prep your hot dog by soaking it in a heated mixture of beer, onion, seasoning or construct a saturate of your choice with non-alcoholic content. Prior to grilling, it is advised to cut or poke holes in the hot dogs for ventilation to avoid the bursting that most of us are familiar with. The cooking should last typically 10 minutes dependant upon your level of heat, with an open lid. For those of you concerned with possible carcinogens from the grill, the use of steamers or air fryers is also recommended. Heterocyclic aromatic amines (HCAs) and polycyclic aromatic hydrocarbons (PAHs) cause DNA changes that may increase the risk of cancer.

Turning the table on "poor mans food"

Not only were vendors out selling inexpensive meals using the hot dog, people would also use hot dogs at home to make inexpensive meals. Potatoes were also inexpensive and used extensively. Some meals even used both. One of these meals was called the Poor Man's Meal.

What is considered poor man's food? People with little income struggle daily to eat some type of meat, potatoes and vegetables. Poor man's meals are usually very easy to make, which makes them a great choice for people who are on a tight budget or don't have much time to cook.

Food scraps turned into an edible product was and is reproachable to some while others believe in full use of the animals meat, fat, and bones less wasteful. Still is was considered a "poor man's food" which has aligned with the U.S. and global meat market in time and hence become more acceptable.

Brands of Hot Dogs

Quality Brands By: Delish

Applegate Farms Uncured Beef Hot Dog

Sabrett Frankfurters, Beef

Hebrew National Beef Franks

Niman Ranch Fearless Uncured Beef & Pork Franks

Ball Park Hot Dogs Angus Beef Bun Size

Bell & Evans Organic Chicken Hot Dogs

Oscar Mayer Turkey Franks

Field Roast Signature Stadium Plant-Based Hot Dogs

Hillshire Farm Beef Hot Links

Feltman's Natural Casing Uncured Beef Hot Dogs

High Quality Hot Dogs In The United States

Safeway Signature Select Beef Franks

Nathan's Angus Beef Franks

Rastelli's Round Dogs

Bell & Evans Organic Chicken Hot Dogs

Open Nature Uncured Beef Franks

Whole Foods 365 Uncured Beef Hot Dogs

Roseda Farm Beef Franks

Ball Park Beef Hot Dogs

Making Of A Hot Dog

As mentioned before, the German Frankfurter, which was originally sausage, is the influence upon the creation of the U.S. hot dog market. These hot dogs are either all beef or pork coming from a specific part of the animal such as the hind leg. This high quality product is infused with flavor from smoked wood and spices. Other brand hot dogs are derived from a mixture of meat trimmings from beef, pork or chicken. Because of the hot dog is a combination of the animals trimmings, they were and still are deemed less healthy and less appealing to particular consumers.

After the trimmings, pieces of the animals flesh from slaughter & butchering, are mixed, the flavorings and preservatives are added. This can a rather long list ingredients to make this mish mosh tasty. It is then ground down in industrial blenders and when pasty, injected into cellulose casings. The cases are from a animals intestines and then hung in preparation for cooking inside industrial ovens until all the meat added is believed to be safe for consumption. The same machines then remove the casings with a steam blast. They are then washed in a cold saltwater and packaged for market.

Farmed prepared sausage or hot dogs remain within their respective casing until removed within the home or facility preparing it for a meal.

There are many ways to eat a good old fashion hot dog and there are many kinds to purchase. However, we know of standard ways to enjoy a hot dog such with ketchup, mustard, relish, onions, sauerkraut, and chili and cheese. But, food chefs, party planners, and others that just love to eat good hearty food, have gifted ideas to further our gooble-ability in use of gourmet hot dog recipes. This goes along with the wide selection of condiments we like to use below:

Mustard Types: yellow mustard, Dijon: grey poupon, spicy golden brown, bold spice, self-mixed blends, hot mustard, whole grain mustard, German mustard, English mustard, beer & Spirits mustards, honey mustard

Ketchups: tomato Green Tomato, Italian Yellow tomatoes, Banana ketchup, Mango Ketchup, Curry ketchup, Horseradish ketchup, organic (365), Jalapeno ketchup

Hot Dog Recipes

Cuban Hot Dogs

Ingredients

6 hot dogs, halved lengthwise

6 slices black forest ham 2 loaves Cuban bread or hero rolls, split lengthwise

1/4 c. yellow mustard 4 slices Swiss, halved

6 slices stacker dill pickle 2 tbsp. butter, softened

Directions:

Step 1 Preheat a sandwich press or a large cast iron skillet or grill pan over medium-high. Add hot dogs and ham and cook, turning one time, until lightly charred and warmed through, about 4 minutes for the hot dogs and 1 minute for the ham. Set aside on a plate.

Step 2 Lay bread on a work surface, open sides up, and spread both halves with mustard and top with Swiss. Add hot dogs, pickles, and ham to the bottom half of each bread. Close sandwiches and gently press. Spread butter all over the outside of the sandwiches and return to press, skillet, or griddle, flipping one time, until the outside is golden and the cheese is melted, about 5 minutes. If using a cast iron skillet or grill pan, use a second pan to press the sandwiches.

Step 3 Slice in half and serve.

Pigs In A Quilt

Ingredients:

Cooking spray All-purpose flour, for dusting 1 (11-oz.) tube refrigerated Pillsbury French bread dough

12 hot dogs 1 tbsp. melted butter Coarse salt, for sprinkling Yellow mustard, for serving

Directions:

Step 1 Preheat oven to 375° and line a baking sheet with parchment paper. Grease parchment with cooking spray.

Step 2 On a lightly floured surface, unroll bread dough, then cut in half crosswise. Cut each half crosswise in 8 thin strips. Transfer first set of strips to prepared baking sheet.

Step 3 Fold back every other strip and lay down a hot dog. Bring strips back over hot dog and fold back alternate strips. Lay down second hot dog and repeat weave process until you've reached the end of the strips with 6 hot dogs. Repeat to make second quilt.

Step 4 Trim sides of dough, brush dough with melted butter, and sprinkle with coarse salt. Bake until deeply golden, 16 to 18 minutes.

Step 5 Cut into squares and serve with mustard.

Hawaiian Hot Dogs 8

Ingredients

King's Hawaiian Original Hawaiian Sweet Hot Dog Buns

8 hot dogs, split lengthwise (be careful not to cut all the way through)

FOR THE PINEAPPLE SALSA

2 cups fresh pineapple, finely chopped 1/2 small red onion, finely chopped

1/2 c. freshly chopped cilantro, plus more for serving 3 tbsp. fresh lime juice Kosher Salt

FOR THE SPICY MAYO

1/2 c. mayonnaise 1/4 c. Sriracha 1 tbsp. fresh lime juice (optional) Kosher Salt

Directions:

Step 1 Make the pineapple salsa: In a small bowl, toss together pineapple, onion, cilantro, and lime juice. Season with salt and set aside.

Step 2 Make the spicy mayo: In another small bowl, whisk together mayonnaise, Sriracha, and lime juice, if adding. Season with salt and set aside.

Step 3 Heat a grill or grill pan over medium heat. Split King's Hawaiian Original Hawaiian Sweet Hot Dog Buns and toast as desired. Set aside.

Step 4 Place hot dogs on grill or grill pan and cook for about 3 minutes, or until grill marks appear.

Step 5 Place hot dogs in buns, then top with pineapple salsa, and drizzle with spicy mayo. Garnish with more cilantro before serving.

Chicago Style Hot Dog

Ingredients:

4 hot dog buns 3 tbsp. melted butter 1 tbsp. poppy seeds

4 hot dogs 1 tbsp. yellow mustard 1/4 c. pickle relish

1/4 white onion, finely chopped 1 tomato, sliced into half moons

4 pickle spears 8 sport peppers 1/2 tsp. celery salt

Directions:

Step 1 Preheat oven to 350°. Brush outside of hot dog buns with butter and sprinkle poppy seeds on top. Place buns, seam side down, on a baking sheet. Bake until lightly toasted and poppy seeds stick to bun, 10 minutes.

Step 2 In a large pot of boiling water, add hot dogs and boil until warmed through, 5 minutes.

Step 3 Place hot dogs in buns and then top with mustard, onion, relish, tomato slices, pickle spear, sport peppers, and a pinch of celery salt.

Potato Salad Hot Dog

Ingredients:

1 lb. Russet potatoes, peeled and cut into 1/4-inch pieces Kosher salt and freshly ground black pepper

2 oz. gherkins, finely chopped 1⁄4 cup mayonnaise 3 tbsp. capers, finely chopped

1 tbsp. finely chopped parsley 3 hardboiled eggs, chopped

1 small shallot, finely chopped Zest and juice of 1 lemon

Instructions:

STEP 1 Cover potatoes with salted water in a small saucepan; cook over medium-high until tender, about 8 minutes. Drain, then rinse under cold running water until cool; dry, then place in a medium bowl.

STEP 2: Add remaining ingredients, plus salt and pepper, and toss gently to combine. Serve over a grilled hot dog in a bun.

MEMPHIS COWBOY BBQ BACON HOT DOG

INGREDIENTS: Crispy Bacon BBQ Sauce Diced White Onion All-Beef Hot Dog Soft Hot Dog Bun

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