

# Best Hot Dogs



In Every State

People, with Food & Wine, dispatched experts across the country to find the nation's most delicious dogs

By STEPHANIE EMMA PFEFFER

At Mike's Hot Dogs in Atlanta, vegetable-topped Chicago Dogs are king.

At Kyatchi in Minneapolis, Japanese-style franks are topped with stir-fried soba noodles.

The extra-long chili cheese hot dog at Pink's in L.A. is world famous.



FOOD STYLIST: ANNA HAMPTON; PROP STYLIST: AUDREY DAVIS; INSET: COURTESY EL GUERO CANELO

## Alabama

### DEW DROP INN

Mobile  
Opened in 1924, the restaurant offers an **Upside Down Dog**: the sauerkraut, chili, mustard and ketchup slathered in a bun with a wiener placed on top.

## Alaska

### INTERNATIONAL HOUSE OF HOTDOGS

Anchorage  
A specialty rarely found outside the state, the reindeer Polish sausage in the **McKinley Dog** is dressed with sautéed onions and their secret chipotle crème.

## Arizona

### EL GUERO CANELO

Multiple Locations  
The **Sonoran**—which received the James Beard Foundation's America's Classics award this year—boasts a sweet Mexican roll filled with a bacon-

wrapped dog, pinto beans, tomatoes, grilled onions, and a fiery jalapeño sauce.

## Arkansas

### THE ORIGINAL SCOOPDOG

Little Rock  
City-inspired offerings—like the **Kansas City Dog** with sauerkraut and Swiss cheese—are the perfect

start to a meal that ends with frozen custard.

## California

### PINK'S

Los Angeles  
What began as a family hot-dog cart in 1939 has become an institution: There's everything from a classic **Chili Cheese Dog** to the Emeril

Lagasse "**Bam**" Dog with mustard, onions, cheese, jalapeños, bacon and slaw.

## Colorado

### BIKER JIM'S

Denver  
A former repo man, owner Jim Pittenger has created a hot-dog haven with custom cuts and locally sourced ingredients. Try the





# INDIANA

## FORT WAYNE'S FAMOUS CONEY ISLAND WIENER STAND, Fort Wayne

Known for its **Original Coney Island Hot Dog**, with mustard, onions and homemade Coney sauce, this spot still opens at 8 a.m., a time once set to accommodate overnight shift workers on their way home.



**Elk Jalapeño Cheddar or Rattlesnake-and-Pheasant Frank.**

### Connecticut

**BLACKIE'S HOT DOG STAND**

Cheshire  
Their Connecticut-style sausages—quick-fried in hot oil until blistered and crisp—can be topped with Blackie's famous spicy, pickle-free relish.

### Delaware

**JOHNNIE'S DOG HOUSE**

Wilmington  
The **Delaware Destroyer** consists of two plump sausages piled into a 6-in. hoagie roll and smothered in creamy mac and cheese, chili, grilled onions and hot sauce.

### Florida

**HOT DOG HEAVEN**

Orlando  
A Windy City native, owner Mike Feld makes an authentic **Chicago Dog** with tomatoes, mustard, onions, bright green relish and a celery salt made in his hometown.

### Georgia

**MIKE'S HOT DOGS**

Atlanta  
These snappy Vienna beef sausages are inspired by the classic **Chicago Dog**—and are served on steamed poppy seed buns.

### Hawaii

**PUKA DOG**

Koloa  
(See below.)

### Idaho

**FRANKO'S DOG HOUSE**

Post Falls  
The family-owned business prides itself on seasonal specialties like elk and buffalo dogs. Or pick the **Huckleberry Hound** topped with huckleberry chipotle, mozzarella and bell pepper.

### Illinois

**GENE & JUDE'S**

River Grove  
Consider these slender sausages the minimalist's take on the **Chicago Dog**, dressed with mustard, relish, chopped onion and sport peppers... and a fistful of french fries. Insider tip: Don't ask for ketchup.

### Indiana

**FORT WAYNE'S FAMOUS CONEY ISLAND WIENER STAND**

Fort Wayne  
(See above.)

### Iowa

**BOB'S DRIVE INN**

Le Mars  
The locally made Wimmer's franks snap when you bite into them. The joint's famous **Bob Dog** comes topped with tavern loose meats (a.k.a. seasoned ground beef).

### Kansas

**FRITZ'S MEATS & SUPERIOR SAUSAGE**

Leawood  
People flock to the oldest smokehouse in Kansas City for the family's **gourmet beef sausages** that date back to Fritz Plapp, a master sausage-maker from Germany.

### Kentucky

**RED TOP GOURMET HOTDOGS**

Louisville  
This popular food truck will be opening a brick-and-mortar spot soon to serve more of its grass-fed **beef hot dogs** and handmade sausages.

### Louisiana

**DAT DOG**

New Orleans  
(See above right.)



### Maine

**SIMONE'S HOT DOG STAND**

Lewiston  
The poppy-bright **Red Snapper** pork franks are not to be missed at this family business that has been standing on its original location on Chestnut Street since 1908.

### Maryland

**G&A**

Baltimore  
The sausages are cooked in the front window for everyone to see, and locals keep coming back for the **Coney Island Dog** topped with a special sauce of ground beef, chili powder, celery salt and secret spices.

### Massachusetts

**LARRY JOE'S NEW ENGLAND FIRE PIT**

Mendon  
The dogs are grilled over a hickory flame, but it's the superspicy Caribbean-style **Fire Dog**—a beef sausage made with crushed red peppers—that sets taste buds ablaze.

### Michigan

**LAFAYETTE CONEY ISLAND**

Detroit  
Locals stay loyal to this spot's vintage interior and classic order of the **Coney Dog** with chili fries.

### Minnesota

**KYATCHI**

Multiple Locations  
A Japanese twist on a traditional hot dog, the umami-rich **Yakisoba** is a Limousin beef frank covered with stir-fried soba noodles, onions, red ginger and Kewpie mayo and served with potato salad.

### Mississippi

**WARD'S**

Multiple Locations  
The go-to combo at this



# Louisiana

**DAT DOG, New Orleans**

One of the fan favorites at this spot—which began as a 475-sq.-ft. shack—is a secret menu item known as the **Duck Special**: duck sausage with blackberry sauce, barbecue sauce, yellow mustard and bacon.

local fast-food chain is a **chili dog** with onions and mustard alongside a frosty house root beer.

### Missouri

**STEVE'S HOT DOGS**

St. Louis  
A former musician, Steve Ewing once fed folks from a food cart after his shows. Today he has two hot-dog shops where you can get franks with his fabulous **macaroni and cheese** scooped right on top.

### Montana

**MR. HOT DOGS**

Butte  
Set in a mining town, this spot with a retro vibe serves 100 percent Montana beef sausages. Their popular **Butte Dog** is dressed with bacon, blue cheese, onion, mozzarella and tangy steak sauce.

### Nebraska

**FLY DOGZ**

Lincoln  
Try the **CinnaDog** (chili, cheese, onions, jalapeños and sour cream on a sweet cinnamon roll) or **FlyDog** (with cream cheese, cheese sauce and jalapeños).

### Nevada

**BULDOGI'S**

Las Vegas  
At this Korean-fusion joint the **Gang Nam Dog** is made with roasted pork belly, pickled cucumber, nori flakes, sesame seeds, green onions and Korean chili sauce—and can be ordered with a fried egg on top.

### New Hampshire

**GILLEY'S PM LUNCH**

Portsmouth  
Late-night revelers hit this original box-car diner for its cheap, hearty franks—like the **Kraut Dog**—and poutine fries.

### New Jersey

**RUTT'S HUT**

Clifton  
The sausages are deep-fried, which causes the casings to crack and split—hence the nickname "**Rippers**"—before being topped with their neon-green, house-made relish of cabbage, carrots, onions and mustard.

### New Mexico

**DOG HOUSE DRIVE IN**

Albuquerque  
This no-frills spot on Route 66 serves **Footlong**

# Hawaii

**PUKA DOG, Koloa**

The fresh buns here are baked with a hole, or **Puka**, in the center before the sausage goes in with a secret garlic-lemon sauce, one of six tropical relishes and Aunt Liliko'i's passion fruit mustard.



**Chili Dogs** (served with green or red chili), tater tots and a killer Frito pite.

## New York

### NOMAD BAR

New York City  
Of course luxury hot dogs are a thing in Manhattan. Star chef Daniel Humm's **Humm Dog** is a \$16 deep-fried beef dog wrapped in bacon and topped with black-truffle mayonnaise, Gruyère cheese and a crunchy celery relish.

## North Carolina

### J.S. PULLIAM BARBECUE

Winston-Salem  
There are no seats in this tiny shack that's been around since 1910, but the **Chili and Slaw Dog** with a toasted buttered bun and supercreamy coleslaw makes up for it.

## North Dakota

### DOGMAHAL DOGHAUS

Grand Forks  
Hot dogs meet vinyl and comics at this eclectic mash-up where you can browse vintage records before or after you bite into a **Green Party Dog**

with guacamole, green chili and salsa verde.

## Ohio

### DIRTY FRANK'S

Columbus  
With more than 20 toppings—from brisket to Sriracha cream cheese—there is something for everyone, even vegetarians who can opt for **soy-free veggie dogs**.

## Oklahoma

### ONEY ISLAND HOT WEINER SHOP

Tulsa  
For those in the know, the order is three **Coney Dogs** (chili, onions, shredded cheese) plus a dusting of cayenne pepper—but you have to ask for it.

## Oregon

### BEEZ NEEZ GOURMET SAUSAGES

Portland  
Of the many options at this hot-dog cart—kosher beef, Louisiana hot link, bratwurst, seitan vegan—it's the **Alaskan Reindeer Sausage** that gets the biggest raves.

## Pennsylvania

### ORIGINAL HOT DOG SHOP

Pittsburgh  
At this family-run eatery, **Original Dogs** go best with mountains of award-winning french fries (200 in a small order) and more than 400 types of beer.

## Rhode Island

### OLNEYVILLE N.Y. SYSTEM

Providence  
They call them **Hot Wieners**, and the only way to order them is “all the way,” with meat sauce, mustard and onions—and a coffee milk (that's milk with coffee syrup, a Rhode Island treat) on the side.

## South Carolina

### EDMUND'S OAST BREWING COMPANY

Charleston  
Kick back on the patio and try the **Homemade Hot Dog** with chili, slaw and mustard—along with one of a dozen house beers on tap—at this 20,000-sq.-ft. brewery.

## South Dakota

### HUNGRY DOG

Mitchell  
The **Philly Dog** cheesesteak-frankfurter is an epic combo with fresh-shaved rib eye, sautéed onions and peppers—and Cheez Whiz.

## Tennessee

### I DREAM OF WEENIE

Nashville  
(See above.)

## Texas

### FRANK

Austin  
Beer and cocktails are

## Tennessee

### I DREAM OF WEENIE, Nashville

The **Pimento Cheese Weenie** is as fun as the spot itself, which boasts a vintage VW van that's been converted into a food trailer.

And there's plenty of Tennessee chow-chow on hand.



paired with an artisan wiener menu that includes house-made specialties like the **Jackalope**: a smoked antelope, rabbit and pork sausage with bun choices from a pretzel roll to a tortilla wrap.

## Utah

### J. DAWGS

Multiple Locations  
(See below left.)

## Vermont

### HANDY'S LUNCH

Burlington  
(See below right.)

## Virginia

### DIP DOG

Marion  
There's nothing like the sweet crunchiness of a **Dip Dog**—lightly battered, deep-fried, dipped in special mustard and served on a stick. Just don't call it a corn dog.

## Washington

### MONSTER DOGS

Seattle  
With carts all over the city, you're never too far from a **Seattle-style** grilled frank dressed with a healthy squirt of cream cheese and grilled onions.

## Washington,

## D.C.

### BEN'S CHILI BOWL

Northwest  
Located in a former silent-movie theater, this spot's main draw is the **Spicy Half Smoke**, a beef and smoked-pork sausage served in a warm steamed bun and topped with mustard, onions and a spicy homemade chili sauce.

menu that ranges from the basic to the exotic—like the **Thai Breaker**, a pork sausage with lemongrass, ginger and cilantro topped with peanut sauce, carrots and lettuce.

## Wyoming

### WEENIE WRANGLER

Cheyenne  
This hot-dog cart in the parking lot of a home-improvement store is run by a former chef who specializes in game-meat sausages like **elk and wild boar**.

## Vermont

### HANDY'S LUNCH, Burlington

At this local landmark, belly up to a classic lunch counter for its famous **Texas Dog** topped with yellow mustard, homemade chili and chopped red onions.



## Utah

### J. DAWGS, Multiple Locations

This mini chain keeps fans coming back for its simple and customizable dogs. Start with a **Polish Link** and add toppings to your heart's content—but always get the special sauce.

