



## Hot dogs take on global influence

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To update this iconic American favorite, jazz up the bread, consider new spins on sausage, embrace the artisanal and go global with condiments. At F.L.X. Wienery, choices include the Whole Hog (\$9.95) with fried onions, bacon, cheese curds, corn relish, fried egg and chipotle mayo. Owner Matthew J. Stipe of Banter in Cleveland features brew-compatible gourmet sausages, while Dog Haus and Pitchoun! both draw on world cuisines.



**Photo: Pitchoun!**

At **Pitchoun!**, a bakery-style restaurant in L.A., one of the specialty sandwiches is the French Hot Dog (\$9.20). It's created with a Frankfurt sausage dipped in authentic whole grain Dijon mustard, wrapped in puff pastry and baked in the oven, then served with mixed greens on the side, dressed with classic French vinaigrette.

<http://restaurant-hospitality.com/food-trends/hot-dogs-take-global-influence>

