

BEST-TASTING HOT DOGS

Hot Dogs are not all the same...although they may seem that way. What's the best tasting? What's the best way to eat them? Sarah Humphreys, executive editor of Real Simple magazine (<http://www.realsimple.com>), visited *The Early Show* Wednesday, July 1, 1009 and walked viewers through the "wieners" of Real Simple's taste-testing!:

Hot dogs are real crowd pleasers, but they are not all the same. In the last few years there have been a bevy of new products introduced, from veggie dogs to a combo of pork and beef dogs. Which ones are the best? Real Simple Magazine conducted a staff survey with 73 different dogs! After their gut busting research, they have some results that might surprise you. They also have great ideas on how to prepare the dogs in delicious ways to wow your guests.

From Real Simple:

WINNER 1-BEST BEEF DOG

Nathan's Skinless Beef Franks

This classic dog hit the spot with testers, who pronounced it extra juicy and delicious. The best part? "the subtle hint of heat from the paprika".

PRICE: \$4.50 for 8 dogs

WINNER 2-BEST PORK AND BEEF

Boar's Head Pork and Beef Frankfurters

The slightly sweet bologna like flavor of this "perfectly plump" winner will delight kids. "Love the smooth texture and pink color", declared a fan of these hefty links.

PRICE: \$5 for 8 dogs

WINNER 3-BEST UNCURED DOG

Applegate Farms Organic Uncured Beef Hot Dogs

This uncured (meaning largely nitrate free) pick is made from grass fed beef. Its firm skin offers a satisfying snap with every bite. One staffer cheered that "this would hit the spot at a ball game"

PRICE: \$7 for 8 dogs

WINNER 4-BEST TURKEY DOG

Oscar Mayer Turkey Franks

"I can't believe this is turkey" said tester of this health conscious option. "With ketchup and mustard it tastes just like beef or pork." "Love the ultra smokiness" said another.

PRICE: \$2.70 for 10 dogs

WINNER 5-BEST CHICKEN DOG

Applegate Farms Uncured Chicken Hot Dogs

This low fat hot dog has a "nice, clean flavor," noted a panelist. "it would be great with sauerkraut." Bonus: The dogs develop extra grill marks as well for presentation.

PRICE: \$5 for 8 dogs

WINNER 6-BEST VEGETARIAN DOG

Morningstar Farms Uncured Chicken Hot Dogs

The mixture of corn, soy, eggs, and "a yummy hint of garlic" made this a hit among the panel's herbivores. "I'd eat it with chopped onions and relish."

PRICE: \$4.30 for 8 dogs (freezer section)

WAYS TO PREPARE YOUR DOGS:

Almost every region of the United States boasts it's own way to top Hot dogs. Dare to roam to try one of these local concoctions:

NEW YORK

Nothing fancy here, a hot dog sold from the typical sidewalk cart is adorned with little more than brown mustard and onions that are stewed in a sweet tomato paste.

KANSAS CITY

At Kauffman Stadium (home of the Kansas City Royals) this hot dog, an ode to the Reuben sandwich, comes topped with melted Swiss cheese, and sauerkraut. It is then tucked into a sesame seed bun.

ATLANTA

At the Varsity's famous drive through, Atlantans order their hot dogs "dragged through the garden"-in other words, slipped into a top sliced bun and blanketed with coleslaw.

CHICAGO

Residents of the Windy City like their hot dogs dressed to thrill: yellow mustard, relish, chopped onion, tomato slices, sport peppers (spicy pickled green peppers), a pickle spear, and a dash of celery salt sit atop a frank nestled in a poppy seed bun. Whew!

DETROIT

Called a Coney Island, after the place where hot dogs were first popularized, this Michigan frank is served smothered in all beef chili, raw white onion, yellow mustard and shredded cheddar at beloved City Institutions, like Lafayette Coney Island.