



Hot dogs delight for the Fourth of July

By Bob Townsend
For the AJC

Say it: Hot Dog!

The humble frank or wiener also can be an expression of delight and enthusiasm.

The tube-shaped concoction made of ground meat and spices is one of the most American of edibles. Celebrated in ballparks and backyards, it's the star of our great national holiday, the Fourth of July.

There's even an industry group, the National Hot Dog and Sausage Council, headquartered in Washington, D.C., no less, that puts out hot dog statistics.

According to the Council, Americans will eat some 150 million hot dogs on the Fourth of July, enough to stretch from D.C. to L.A. over five times — which is a good thing, because more hot dogs are devoured in Los Angeles than any other U.S. city.

Though Atlanta doesn't rank among the top hot dog-consuming places, hot dogs are showing up on menus at several recently opened restaurants and bars.

Yeah! Burger on the burgeoning Westside may be chef Shaun Doty's new take on the fast casual burger joint, but there are three hot dogs on the menu. Doty offers Let's Be Frank brand grass-fed beef dogs from California on organic buns with a variety of toppings, including beef and red bean chili and cheese. But his Southern Dog, topped with creamy pimento cheese, chopped Vidalia onions and sweet-hot Wickles relish, is a revelation of hot dog creativity with a down-home twist.

Across the street from Yeah! Burger, in the basement of the White Provision building, Ormsby's is a speakeasy-style tavern doing fun stuff with pub grub. The beef dogs come from Usinger's, a traditional Milwaukee sausage-maker. Chef Andrew Smith loads his knife-and-fork chili-cheese dog with housemade chili and cheese sauce. Smith's carefully constructed Chicago-style dog is named the Abe Froman, for the "Sausage King of Chicago" from "Ferris Bueller's Day Off."

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