

What Happens When Gourmet Chefs Rethink Hot Dogs

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June 15, 2016

If it's been awhile since you ordered a hot dog while dining out, you may notice some upgrades when scanning menus. The former staples of backyard barbecues have gone incognito underneath gourmet relishes and rouilles (an olive oil-based sauce) before being gingerly sandwiched in between artisan buns, earning their spots on upscale eatery's menus. "Elevated hot dogs — whether they are better-quality corporate dogs glammed up by specialty condiments or artisan, handmade wieners with classy traditional toppings — are becoming increasingly popular," says Dana McCauley of Food Trends TV. That's because hot dogs, she says, have become the ultimate "high-low" eating experience for those who appreciate simple culinary pleasures but still have discernment. We've scouted out 10 gourmet hot dogs good enough to make you reconsider your usual burger order.



Vegan Currywurst, Blatt Beer & Table, Dallas

Vegans and vegetarians need not feel left out of the gourmet hot dog trend. Blatt Beer & Table bills itself as a non-sports bar sports bar. (Yes, there're televisions to watch games on, but the homemade fare is better than typical sports bar offerings). Among the vegan options you'll find in this Texas restaurant with executive chef Tony Gentile at the helm: A vegan currywurst served on a pretzel bun, with a caraway kraut, and smoked ketchup. Garage doors open up to an extensive patio and the restaurant has 32 rotating craft beers on tap and many more by bottle and can. A popular vegetarian-friendly starter are the Pub Peanuts that are honey-roasted, and seasoned with chipotle chili powder, cinnamon, cumin, coriander.

<http://www.mensjournal.com/food-drink/collections/gourmet-hot-dogs-w210097/vegan-currywurst-blatt-beer-table-dallas-texas-w210108>