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What do you know about July 4th? Leaving out the parades, fireworks (cheap 911 prank calls through Xfinity Voice included) and horrible renditions of "Yankee Doodle―, it is the day in which America achieved Independence. Of course, you knew that. It's a national holiday that every living American yearns for. Yes, yes, apart from all that July 4th is unofficially celebrated as Hot Dog day of the year. According to the National Hot Dog and Sausage Council, Americans consume about 155 million red hot dogs during the holiday. Astonishing? Can't be so. Eat it with mustard, ketchup or even peanut butter America's most beloved dish is definitely the hot dog.

## History of the hot dog:

From weinwurst, frankfurter, weiner, hot daschund rolls to finally hot dogs, hot dog sausages have been the oldest forms of preserved meat.

Well, we still can't pin point the exact birth-place of the hot dog. Many claim that it originated in Frankfurt-am-Main in Germany. A German baker later shipped it into America and coined the term "frankfurter―. Others point out that since it was also known as the weiner that it came from Vienna (Weinwurst meaning Sausage from Vienna in German). Wherever the origin of the sausage may be, the Germans definitely deserve the credits for sharing the pleasures of sausage dished in a bun to the world.

It was said that the hot dog in a bun probably originated in the Bavarian province of Germany. So goes the story: On a hot day in 1904, during the St Louisiana exposition, a hot dog vendor ran out of gloves to loan to his hungry customers for holding their hot sausages. So he contacted his baker brother, who came up with the idea of molding milk bread to fit the shape of the sausage. And thus began the life of the hot dog. But many hot dog historians (there are people like that) don't agree. The wife of a baker in St. Louis was the one who that invented the idea of the hot dog bun, claim many others.

Allegations concerning the etymology of the word "hot dog― are strangely humorous. Some claim that the credits to its creation goes to an American sports cartoonist-Tad Dorgan who caricatured barking Daschund dogs wrapped in a bun, recording the sales of hot dogs during a baseball game. It's assumed that he got the idea of dogs wrapped in a bun from the salesmen's cries of―hot daschunds! Get your hot daschunds!― And because he did not know how to spell daschund, he coined the term hot dog instead. Others say that it's because German sausages till mid 18th century contained dog meat in them and were called as bundewursts. Not really, hot dogs are usually made of animal trimmings that are best left alone. I can feel you growing wary. Calm down, at present, there are laws stating that unless otherwise stated hot dogs should be made from muscle meat alone.

Nothing describes America best as hot dog and baseball. Whether you're lucky enough to watch this year's game live or at home- here's a favorite Chicago Red Hots recipe from foodnetwork.com.

Ingredients:

Vienna beef hot dog

poppyseed bun

yellow mustard

bright green relish

fresh onion- chopped

2 tomatoes- chopped

1 kosher pickle, spear

2 sport bell peppers (Pickled Seranno Peppers)

1 dash celery salt

Directions: Heat vienna beef hot dog in water, steam, grill or microwave to 170 degrees Fahrenheit (tastes better when steamed). Place the Hot Dog in a steamed poppy seed bun. Then pile on the toppings in the order listed in the ingredients; mustard, green relish, onion, tomatoes, pickle, bell peppers, celery salt.

## Article Source:

http://www.articleside.com/food-articles/a-brief-history-of-food-the-origin-of-the-hot-dog.htm - Article Side

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