

# SHOP TALK

A Twice-Monthly Newsletter for our Team. July 18, 2022



## JULY: NATIONAL HOT DOG MONTH

July is National Hot Dog Month. So, grab your dog and toppings and add your own flair on this American classic!

Now that the weather has warmed up (yeah, “warm”), grilling season is upon us. It’s time to fire up those grills and buy some juicy hamburgers, sausages, and of course, hot dogs!

## In This Issue:

- Hot Diggity Dog! (Frankly, Just Lots of Recipes)
- More on Foodborne Illness: Clostridium Perfringens
- Interesting Condiments & Side Dishes
- Some Jokes

A leader is best when people barely know he exists. When his work is done, his aim fulfilled, they will say: we did it ourselves.

—Lao Tzu

The first responsibility of a leader is to define reality. The last is to say thank you. In between, the leader is a servant.

—Max DePree

He who has never learned to obey cannot be a good commander.

—Aristotle

Where there is no vision, the people perish.

—Proverbs 29:18

Become the kind of leader that people would follow voluntarily, even if you had no title or position.

—Brian Tracy

# FOODBORNE ILLNESS: CLOSTRIDIUM

*Clostridium perfringens* bacteria are one of the most common causes of foodborne illness. CDC estimates these bacteria cause nearly 1 million illnesses in the United States every year.

*C. perfringens* can be found on raw meat and poultry, in the intestines of animals, and in the environment.

These bacteria make spores, which act like protective coatings that help the bacteria survive. Under certain conditions, such as when food is kept at an unsafe temperature (between 40°F–135°F), *C. perfringens* can grow and multiply. After someone swallows the bacteria, it can produce a toxin that causes diarrhea.

Common sources of *C. perfringens* infection include meat, poultry, gravies, and other foods cooked in large batches and held at an unsafe temperature. Outbreaks tend to happen in places that serve large groups of people, such as hospitals, school cafeterias, prisons, and nursing homes, and at events with catered food.

*C. perfringens* outbreaks occur most often in November and December. Many of these outbreaks have been linked to foods commonly served during the holidays, such as turkey and roast beef.

Anyone can get food poisoning from *C. perfringens*. Young children and older adults are at higher risk for severe illness.

## Symptoms

Most people with *C. perfringens* infection develop diarrhea and stomach cramps within 6 to 24 hours after eating contaminated food. It usually begins suddenly and lasts for less than 24 hours. Diarrhea can cause dehydration, so it's

important to drink plenty of fluids. This infection usually does not cause fever or vomiting, and it cannot be passed from one person to another.

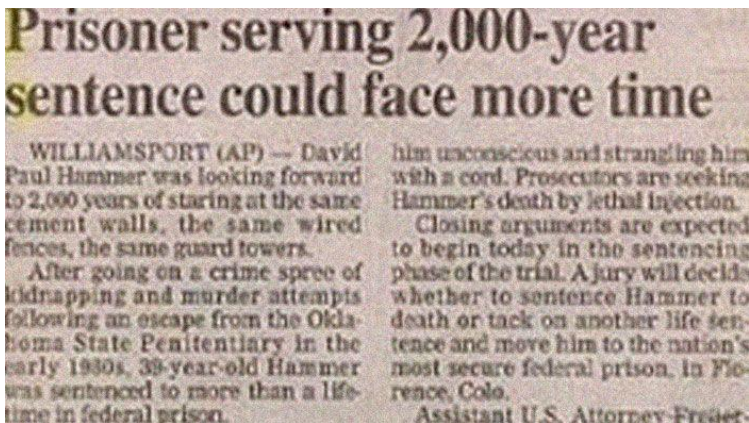
## Diagnosis and Treatment

Most people with *C. perfringens* infection do not receive a diagnosis. Infection is confirmed when a laboratory test detects the bacteria or their toxin in a stool sample or the bacteria are found in food linked to illness. Most people recover from the infection without antibiotics. Patients should drink extra fluids as long as diarrhea lasts.

## Prevention

- **Cook food to a safe temperature**, especially beef roasts and whole poultry.
- After food is cooked, keep it at 135°F or warmer or 40°F or colder if it will not be served and eaten soon. Bacteria will multiply rapidly if food is left at room temperature or in the “danger zone” between 40°F and 135°F. Never leave perishable food in the danger zone for longer than 2 hours.
- **Refrigerate leftovers at 40°F or colder** within 2 hours after cooking the food or within 2 hours after removing it from food-holding. Refrigerate within 1 hour if exposed to temperatures above 90°F.
  - It is OK to put hot foods directly into the refrigerator. In fact, it is recommended.
  - Divide large pots of food, such as soups and stews, and large cuts of meats into small quantities for refrigeration. This helps food cool quickly enough to prevent bacteria from growing.
  - Leftovers should be used within three to four days, if refrigerated. If you want to keep them longer, freeze them.
- **Reheat leftovers to at least 165°F before serving.**

# More Dumb Headlines...



# FACTS ABOUT FRANKS

The exact origins of hot dogs are unknown, but likely their predecessor was brought over by immigrants. What we do know, however, is how they are made, and what goes into them. Hot dogs are usually pork or beef, but they can be made from poultry as well. The meat is put into a machine to be finely ground.

After the meat has been finely ground, it is sent to a machine that pumps the meat into the casings. After being injected with meat, the casings go through another machine to link them into strands of hot dogs. Afterward, the strands of hot dogs are sent to an oven to cook.

After cooking, the dogs are showered in water to let them cool before being sent to packaging. they are cut into individual dogs, packaged and sealed ready to be shipped to a store near you.

## Hot Dog! We Have Some Fun Facts :

- Joey Chestnut currently holds the world record in hot dog eating by eating 69 hot dogs – and buns – in 10 minutes.
- The Tokyo Dog food truck located in Seattle, WA, holds the record for the most expensive hot dog, costing \$169.
- The longest hot dog on record, made by Novex SA of Paraguay in 2011, is 668 ft. and 7.62 in. (203.80 m).
- Americans eat about 7 billion hot dogs from Memorial Day to Labor Day each year.
- And finally, on the philosophical question of whether a hot dog is a sandwich, the National Hot Dog and Sausage Council (a real thing) has declared that a hot dog is *not* a sandwich. "And yes, I literally get asked that question every single day," says Eric Mittenenthal, president of the council.



Our hot dog celebration begins with this, the **Deep South Dawg**. As easy as grilling a hot dog and toasting the bun. Lay the dog in the bun, top with pulled pork and barbecue sauce, then a generous portion of homemade coleslaw. Yeah, it's messy. It's worth it.

## The "Hawaiian Hottie" Dog

Pineapple, scallions, and a barbecue/Thai chili sauce mix make this both unusual and incredibly tasty.

- First, combine some BBQ sauce and some Thai chili sauce. Just mix according to taste.
- Next, grill the dogs and toast the buns.
- Put sauce in the bun then add the hot dog.
- Top with chunks of pineapple (canned is fine) and then the sliced green onions (scallions).



## The Deutsche Würstchen

The spirit of Germany is clear in this hot dog. Easy to make and although it isn't for everyone, it's filled with flavor and depth. And isn't it cool to say "Deutsche Würstchen?"

- Grill the dogs and toast the bun.
- Slather the bun with a whole grain or Dijon mustard.
- Add a generous portion of sauerkraut,
- Top with the hot dog (Würstchen), and then some chopped up pretzel pieces.
- If you want, you can add a pickle spear.



### **HOT DOGS HAVE BEEN SENT TO SPACE.**

*Believe it or not, astronauts on the Apollo 7 mission in 1968 didn't really like the freeze-dried ice cream they were to be served in space. The food was removed from the space program. However, one classic meal item that later crewmembers actually enjoyed was hot dogs.*

*Hot dogs were one of the first foods eaten on the moon.*

*Mickey Mouse's first on screen words were "Hot Dog!"*

*In the movie "Sudden Impact", Dirty Harry said "Nobody, I mean nobody, puts ketchup on a hot dog"*

Next, the **Pizza Dog**. It's shown with miniature pepperoni, but use the big slices of pepperoni.



Grill the dog, toast the bun, then add some piping hot pasta sauce to the bun, top with the dog, mozzarella cheese and pepperoni.

Place on a sheet pan, bake for a few minutes until the cheese is melted and serve.



## Horseradish Mayo

This is a great topping for Pigs in Puff Pastry, which follows. Makes about a cup

Mix the following:

- 3/4 cup mayo
- 1/4 cup sour cream (optional)
- 1 tsp lemon juice
- 1/4 tsp black pepper
- 2 Tbsp horseradish



## Franks Under Wraps

Puff pastry and a side of horseradish mayo, whole grain mustard, or hot cheese dip make these a great go-to for the Sunday ball game.

- Cut a thawed puff pastry sheet into strips with a sharp knife. The strips should be a bit less than 1/2 inch wide and about 12" long.
- Wrap the pastry around each dog. Be sure that you stretch the dough as needed so that each end is on the "bottom" of the hot dog.
- Place the dogs on a sheet pan, bottom down so the seams or ends of the pastry are held in place by the hot dog.
- Bake until the puff pastry is golden brown.
- Remove, plate or put in a steamtable pan and have some great condiments alongside.

## Cheese Dip

Use this for a variety of things; in this case as a delicious condiment for Franks Under Wraps:

- Open a can of cheese sauce.
- Heat about a pint gently and slowly.
- Add a few diced (pickled) jalapenos, a bit of green onion and a bit of garlic powder.
- Blend in, remove from the heat and put in a serving pan or container that will keep it warm.



## Ro-Tel Dip Dogs

Be sure to use toasted buns for this recipe so they'll stand up to the wet, cheesy goodness of the dip! Makes 16 dogs.

1	lb	Velveeta
1/2	lb	ground beef
1	can	Ro-Tel (10 oz, with liquid)
2	packs	hot dogs
16	each	buns (homemade are better)

- In a saucepan or skillet, brown the beef. If you want, add some taco seasoning. About 2 Tbsp is what you would want to add.
- Dice the Velveeta while the beef is cooking.
- When beef is done, drain the fat and add the cheese and Ro-Tel. Cook until it's all melted.
- Grill the hot dogs on a griddle or outside on the pit. Toast the buns the same way. Don't butter them; you want them dry.
- Put the dog in the bun, then top with about 2 ounces of dip.
- Put in a shallow, half-size steam table pan and only do a few at a time so the bun doesn't get too soggy and fall apart. Which is why we toast it pretty well, and with no butter. 😊

## The Chi-Town Dog

Ask anybody from Chicago and they'll tell you there's only ONE WAY to eat a hot dog: the Chicago Style.

We can understand why. Some denizens of the Windy City say their hot dogs have been "dragged through the garden". Indeed!

They're simple to make. For each hot dog you need:

Two nice half slices of tomato

Diced onion

Sweet relish

A dill pickle spear (Kosher if you have 'em)

Mustard

A couple of Cajun Sport Peppers from the bottle.

- Grill that dog and toast the bun
- Put the dog in the bun
- Put tomatoes on one side, the pickle spear on the other.
- Top with mustard, then relish, and finally, some of the diced onions.
- Put on a football game; maybe a replay of the Saints beating the Bears (we lead the series 18-15). They have a great hot dog, but we have the Po-Boy!





## Mini Corn Dogs

We all know that those little dogs pack a big bite. These dogs have a big flavor. There's a secret ingredient – Coca Cola. Seriously.

- ¾ cup yellow cornmeal
- 1 ¼ cup flour
- 1 Tbsp granulated sugar
- 4 tsp baking powder
- 2 each eggs (keep them cold)
- 1 cup Coca-Cola® (cold)
- 1/2 tsp salt
- 1 pack hot dogs
- 1/2 cup flour (for rolling the dogs in)
- 16 each skewers

If you want, you can cut the skewers a little shorter with some kitchen shears/scissors  
 Make the batter (it should be like a thick pancake batter):

- Mix dry ingredients, then add the eggs, blend into the dry mixture.
- Add the Coca-Cola and mix until incorporated
- Cut the dogs in half
- Roll the dogs in the half cup of flour
- Put the skewers into the end of each dog
- Dip into the batter; remove quickly and put in the fryer one at a time. Wait a second between each dog to put them in the oil.
- Fry about 3 minutes each or until they are a nice golden brown.
- Serve with mustard and ketchup on the side.

## The Hawaiian Slider Dog

A cheesy variation on a similar dog in this issue, these use King's Hawaiian Rolls. Just slice in half as shown below, then:

- Cut the dogs in half
- Cut some pineapple rings into small chunks
- Slice some green onion and set aside
- Julienne a few slices of Swiss cheese

Open the rolls and add a dollop of BBQ sauce.  
 Top with the shredded Swiss cheese  
 Grill the dogs and put on top, then add the pineapple pieces and green onion slices.



## Some Other Cool Hot Dog Condiments:

BLT Dog: Yep, bacon, lettuce, tomato – and mayo

Buffalo Dogs: dip each dog in some wing sauce, put in a bun and add a bit of blue cheese dressing.

Avocado and bacon.

Taco dog, topped with chili, lettuce, tomato, cheese and sour cream!

Go Canada! Add fries and gravy.

And, BBQ sauce and onion rings. You're welcome.

# Hot Dog Dad Jokes (you'll relish these...)

What did the Buddhist say to the hot dog vendor?  
*He asked the vendor to make him one with everything.*

How did the hot dog ask the ketchup out on a date? He mustard up the courage!

What do you get when you cross a chicken, a cow, and a pig together? A hot dog.

What did the hot dog say after winning the race?  
Wiener takes all!

Why did the hot dog end up in a shoe? Because it was a foot long.

Why did the vegan hot dog cross the road? To prove that he wasn't chicken.

What is the best way to enjoy a hot dog? By relishing it.

How did the hot dog get a date?  
*He mustard up the courage to ask.*

I took a road trip with my German buddy and when I accidentally dropped my hot dog out the window he swung the car around to go back and get it. . .  
That's when the whole trip really took a turn for the wurst.

I go to the store and buy ten hotdogs, nine burgers, three bags of chips, and six sodas. If I eat nine hot dogs, seven burgers, three bags of chips, and drink five sodas, what do I have?

*No self-control*



Lucky Dog carts have been a New Orleans icon since 1947. Each morning, the 10-foot metal carts roll out of a garage on Gravier Street and make their way to stations through the French Quarter.

New Orleans is famous the world over for its cuisine, but no food seller is likely more recognizable than the Lucky Dog carts selling hot dogs to hungry revelers.

So many instantly recognizable New Orleans brands have vanished: K&B, McKenzie's, D.H. Holmes. But Lucky Dogs survives.

