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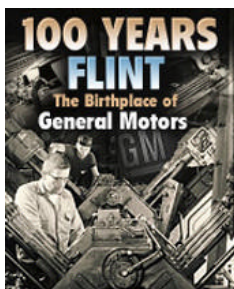
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Saturday is national Hot Dog Day, what's your favorite topping?

by RoNeisha Mullen | The Flint Journal

Friday July 18, 2008, 10:22 AM

Feedback: What do you like on your hot dog? Tell us in the comments area below. | Also see below for some hot dog-related recipes and post your favorite hot-dog or sausage-related recipes in the comments area below.

It's a celebration of dogs, but not the four-legged kind.

And leashes won't be necessary for the event; ketchup and mustard will suit the occasion better.

July is National Hot Dog Month, and Saturday is National Hot Dog Day.

Koegel Meat Co., one of the area's leading sellers of franks, has partnered with Leo's Coney Island to promote the holiday and weenie consumption, said John Koegel, president of the company.

According to the National Hot Dog and Sausage Council, more than 7 billion hot dogs will be eaten by Americans between Memorial Day and Labor Day.

Here's some recipes you may want to consider from Flint-based Koegel's Meats:

Koegel's Smoked Sausage and Pineapple Kebabs

Ingredients:

- 1 pkg. Koegel's 6 inch Smoked or Italian Sausage, thickly sliced
- 1 Pineapple, cut into chunks
- 1 Red Pepper, cut into chunks
- 1 Onion, quartered and separated into slices
- 8 oz. Mushrooms
- Your favorite Italian dressing, for marinade

Instructions:

1. Alternate threading Koegel's Smoked or Italian Sausage with pineapple, onions, red peppers and mushrooms on kebab skewers. If using wooden skewers, presoak for 30 minutes to keep them from burning on the grill.
2. Place kebabs in a 9" X 13" non-reactive pan, pour Italian dressing over. Cover and refrigerate. Marinate 2-6 hours, turning occasionally.
3. Preheat gas grill to medium, or make a medium-hot fire on a charcoal grill.
4. Grill kebabs until vegetables begin to soften and brown, basing occasionally. All Koegel products are fully cooked. Just heat for full flavor.

Smoked Sausage Fajitas

Ingredients:

- 1 pkg. of Koegel's Smoked Sausage
- 1 pkg. of flour tortillas
- 1 cup of chopped green peppers
- Shredded lettuce
- Shredded taco cheese

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Question of the Day

What's your favorite hot dog topping?

- Ketchup
- Mustard
- Onions
- Relish
- Coney sauce

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Salsa

Instructions:

1. Grill Smoked Sausage until heated
2. Heat flour tortillas until softened
3. Place Smoked Sausage on the tortilla and add toppings of green peppers, lettuce, cheese and salsa.

Italian Sausage Pizza

Ingredients:

1 pkg. of Koegel Smoked Sausage

- 1 pkg. of English muffins
- 1 can of pizza sauce
- 1 fresh tomato
- Shredded Parmesan cheese

Instructions:

1. Toast English muffin until crunchy
2. Top with pizza sauce
3. Then top with Smoked Sausage slices
4. Add fresh tomato slices and cheese

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COMMENTS (4)

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Posted by **Asuccubus** on 07/18/08 at 10:59AM

Nothing like a Koegel's for real weenie satisfaction!

I used to dream about Koegel's when I lived in Indiana. Possibly the best thing about Flint.

I've learned to love Chicago style hot dogs -- big time.

mustard, onion, sweet pickle relish, a dill pickle spear, tomato slices or wedges, hot peppers, and a dash of celery salt. Never EVER forget that celery salt, and never EVER let ketchup touch that wiener!!

I'm making myself hungry just talking about it.

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Posted by **ranttr** on 07/18/08 at 1:04PM

I loved and miss the hot dogs that they sold at Tiger Stadium in the 1970's and 1980's. They served them hot and steamed out of a tin vending box the vendors would walk around with. They'd put slash of mustard on it, it was they best!

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Posted by **rn1993** on 07/18/08 at 3:56PM

I've grown up and still only buy Koegel hotdogs. Years ago stationed in Dover, Delaware with my husband, we were hungry for hotdogs. We bought some from the commissary and heated them for a lunch. We didn't eat them. The water was red and the dogs were gray. From then on we did not eat any hotdogs till we could get back to Flint for Koegel Veinnas. The A&W in down town Flint served the Koegel Veinnas with their hotdog red sauce. The Flushing A&W still uses viennas and the wonderful A&W red sauce.

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Posted by **imm21** on 07/18/08 at 7:33PM

the same way ive had them for years. heavy red sauce and heavy onions. hold the mustard. still love em. iris melancon flushing a&w

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