

FLINT CONEY ISLAND HOT DOG

F EASY

Last Modified: 07/13/2014

PREP: 10 Min
COOK: 15 Min
STOVETOP

SANDWICH

MAKES 8 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
8	Skin-On	Koegel's Vienna Hot Dogs (Natural Casing)	Griddle
8	Split	Hot Dog Buns	Steamed
1	Medium	Yellow Onion	Fine Diced
2	Tbsp	Yellow Mustard (Heinz)	Room Temp
1	Recipe	Sauce - Flint Coney Sauce	VERY HOT

PREPARATION	
FACTOID	There were two "Original" Flint Coney Island Restaurants The originator of the thick Flint Style Coney Sauce was Mike's Coney Island on Saginaw Street Downtown and Angelo's Coney Island on Davison Road used a runnier Detroit Style Coney Sauce.
FACTOID	Mike's was located in downtown Flint directly across the street from S.S. Kresgies Five & Dime (Aaahhhh the smell of Caramel Corn). During my College years I ate many a lunch while sitting on a rotating red leather pedestal stool at Mike's counter.
FACTOID	Koegels Vienna's (Pork & Beef) are and have always been, made to a VERY high standard. Michigan has their own standard for Hot Dog contents which severely limits what can & cannot be in a Hot Dog and you CAN taste the difference. Vienna's are in Natural Lamb Casings for that wonderful "snap" when bitten. Well worth the additional costs involved. Available in packages and 10 pound boxes (They freeze VERY well).
TOOLS	1) Non-Stick Ribbed Griddle 2) Medium Saucepan & Lid 3) Microwave Oven
PREP	1) Finely dice the Onions and set them aside.
1	In a medium saucepan over medium heat, heat the Coney Sauce. Cover and set it on the turned off burner to keep hot.
2	On a dry ribbed skillet over medium heat add in the Hot Dogs (touching) cook until dark marks appear and roll them all at the same time so a different area gets marked. Continue until all of the Hot Dog are marked all around and hot.
3	Place the Hot Dog Buns (not touching) in the microwave oven and heat them on high for 30 or so seconds until all are soft and steaming hot.
SERVE	Place a Hot Dog inside the steamed Bun. Top it GENEROUSLY with Coney Sauce. Squeeze on a squiggle of Yellow Mustard. Sprinkle the top generously with Chopped Onions and Serve while HOT!
NOTE	It is considered <u>OUTRIGHT SACRILEGE</u> to put Ketchup on ANY Coney Dog (you get whispers and glances). I ALWAYS commit this sacrilege.

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