

Dogs and Suds

On the way home from Ft Wayne this evening, I stopped at a place for a hot dog. I ordered a Chicago Style dog, not knowing exactly what I would get, but I was in the mood for something different. It was an OK hot dog, I think. It was covered with so much stuff, I was pushed to even taste the hot dog.

Ok, you Chicagoans (is that correct?), what is it with the BRIGHT GREEN sweet relish? Is this normal? I was curious as to what exactly was in that, but it tasted like a sweet pickle relish, so I just ignored the color. Anyway, I'm not sure how close this was to an authentic Chicago Dog, so here is what was on it. Diced onion, bright green relish, a kosher dill wedge, tomato wedges, mustard, hot dog, poppy seed roll and some celery salt (I think?? that is what it tasted like). Anyway I think the dog was a beef hot dog, but like I said, it was smothered.

The root beer at Dogs and Suds is really good. The medium size is served in an ice cold mug (just the way I like it). It was a less sweet, more bite root beer. Sort of like Barq's and it may have been draft.

Good place to eat, just north of I-69 in Fort Wayne exit 111.