



Haute Dogs: Recipes for Delicious Hot Dogs, Buns, and Condiments

Russell van Kraayenburg

[Download now](#)

[Read Online](#) ➔

Haute Dogs: Recipes for Delicious Hot Dogs, Buns, and Condiments

Russell van Kraayenburg

Haute Dogs: Recipes for Delicious Hot Dogs, Buns, and Condiments Russell van Kraayenburg

Haute Dogs gives the classic cookout staple a fresh and tasty twist, with recipes inspired by everything from south-of-the-border BBQ to Japanese fusion to modern food-cart cuisine. Handcraft your own top-notch dogs, buns, and condiments with step-by-step from-scratch instructions, and brush up on your hot dog history with an in-depth look at tasty traditions from the U.S. and beyond. Just in time for summer, this indispensable guide will make your grilling extraordinary.

Haute Dogs: Recipes for Delicious Hot Dogs, Buns, and Condiments Details

Date : Published April 29th 2014 by Quirk Books (first published January 1st 2014)

ISBN : 9781594746758

Author : Russell van Kraayenburg

Format : Paperback 168 pages

Genre : Food and Drink, Cookbooks, Food, Cooking, Nonfiction

 [Download Haute Dogs: Recipes for Delicious Hot Dogs, Buns, and C ...pdf](#)

 [Read Online Haute Dogs: Recipes for Delicious Hot Dogs, Buns, and ...pdf](#)

Download and Read Free Online Haute Dogs: Recipes for Delicious Hot Dogs, Buns, and Condiments
Russell van Kraayenburg

From Reader Review Haute Dogs: Recipes for Delicious Hot Dogs, Buns, and Condiments for online ebook

Camilla says

For me a good cookbook doesn't just have great recipes. It has compelling stories. Van Kraayenburg delivers on both fronts. While he can't peg exactly when the hot dog came to be, he does know that smoked sausages were mentioned in texts as old as Homer's Odyssey. I found his account of the hot dog's transition from snack to meal during the Depression Era fascinating. And, then, the hot dog's journey to a global eat was also a treat to read. I remember eating hot dogs in Norway when I was visiting friends in Oslo several years back!

I am impressed with these recipes - the varieties in flavor and textures were fun! And, for us, it was all about the condiments since we were using the same base of dog and bun.

We've already bookmarked a few more recipes to try. I'm picky about my dogs, so I was tickled to see recipes for making my own hot dogs and sausages from scratch. We'll try that soon.

Sandra Lassiter says

What a fun book! As a mother with four kids, hot dogs are a fun part of life sometimes, especially during the summer. This book is full of fun facts, history and recipes for all aspects of hot dog cuisine. Learn to make your own buns, condiments and, yes, even hot dogs! How to make all your classic hot dogs from the Chicago Dog, to the Coney Dog, and even some fun international dogs! Some recipes were hits-Coney Island, Maxwell Street Polish to name a couple--and some fell more in the "Please don't make these because we won't touch them!" category such as the Swedish Shrimp Dog, The Vegan and the Columbian Pineapple Dog.

This is a great, fun cookbook for hot dog lovers everywhere. I recommend you pick it up and try it out!

I received a copy of this book from Quirk Publishing for my honest review. All thoughts and opinions are my own.

Jessica says

I received this as a goodreads First Read - and I lucked out!

Hot dogs. Summer staple, from the backyard BBQ to the ballpark - but this book kicks it up a notch. It made me CRAVE a hotdog like crazy and I was faced with the challenge of which to try first!

There are many options to choose from and they will appeal to both kids and adults. We are already planning a hotdog summer party, where we'll feature several of the recipes presented.

I appreciate that, along with the hotdog recipes, this book provided from-scratch recipes for toppings, buns,

sauces, and more. And also gave small history and background lessons in the recipe headers.

Thanks goodreads, Quirk Books and Russel Van Kraavenburg -this book will be well used, gifted, shared and enjoyed!

Margaret Schlachter says

Not only is this book a feast for the eyes but also has great recipes. Makes you want to have a hot dog

Carol She's So Novel?? says

2.5*

"In college my nicknames began to reflect my love of the [pompous description of a hot dog]"

& wouldn't I like to know what those nicknames were!

I'm hoping this book was donated to my local library (would hate to think my rates funded this purchase) as I think the contents could have gone on a website or a longish magazine article. & some of the frankfurter varieties aren't available (or hard to find) in my country. Not the author's fault of course, but I'm just giving it as *one* of the reasons that I had a less positive response to this book than other reviewers.

The book is well formatted appearance-wise & good photos, but for just about every recipe you had to go to a different page for the sauce/accompaniments recipe. Very few were required for multiple recipes. This is irritating because if I am making fast food I want it to be fast, not waste time flipping back & forth through different pages. & some of the sauces were partly made from store bought ketchup, so calling them "from scratch" was a bit of a stretch.

Really 2* but bumping it up half a star for reminding me how good sauerkraut is with hot dogs & because the banana ketchup recipe looks interesting.

Claire says

I received Haute Dogs as part of a Goodreads giveaway.

Hot dogs are seen as one of those quintessentially American foods, with as many if not more variations (both regional and personal) as pizza. Haute Dogs is a nice compendium of countless ways to "dress" a dog, from the better-known "classics" (Chicago- and New York-style) to the more imaginative (the Colombian Pineapple Dog).

I'm not sure some of them count as "recipes," per se--for instance, the "Plain Jane" is literally a hot dog, bun, and mustard, but some of the other flavor combinations are quite intriguing, and I'm looking forward to trying them.

Jeff Strand says

This book is shameless food porn. Sure, there are "words" arranged in "sentences," much like an issue of Playboy, but is anybody actually looking at anything but the enticing, full-color, drool-worthy, "Oh, yeah, you want this, don't you, baby? You want this BAD," pictures? This is a book you read by candlelight behind locked doors. It should come with a saxophone soundtrack.

Okay, actually, the written content is pretty fascinating, too. It's technically a recipe book, but it also includes a history (often more than one; the history of these international hot dog recipes is subject to much debate) of each of the dog variants, and fun facts strewn throughout. Even if you have no intention of taking your personal hot dog preparation beyond grilling them and adding a squirt of mustard, it's a compelling read.

Carly says

great fun recipes!!!

Brenna says

I thought this was a really unique cookbook and I think it was cleverly titled. The book includes recipes for different homemade sausages, condiments and buns as well as for the completed hot dogs. There is an image of every hotdog and the pictures make you salivate even if you just flip through the book. The hot dogs range from the most classic combinations to some very creative options and even international varieties giving the reader so many options and the opportunity to go bold and try something new. I would recommend this book to others for sure!

Brie Peters says

Made the Chicago dog, slaw dog & el completo. Yum!

Tracy says

I borrowed this book from my local library but this is a book that I want to buy! You should see all the post-its marking the pages of recipes that I want to try. There are two things that you must have to call something a hot dog: a bun and a sausage. But for a good hot dog, you need a third component: toppings! This book is all about the toppings!

Haute Dogs that I plan on making with a couple of the ingredients notated are the New York Style (sautéed onions, sauerkraut & spicy brown mustard, Coney Island Dog (special chili sauce recipe), Slaw Dog (slaw

recipe), Waffle Dog (another use for that waffle maker!), Kansas City Dog (sauerkraut & Swiss cheese), Fenway Park (baked beans), El Completo (mashed avocado & sauerkraut).

There are so many more that I want to try. I can taste the combinations just by looking at the incredible pictures. Oh, I love a good dog but I know I will be in heaven with a Haute Dog!

Lindsey says

Hot dogs! Who knew? I love unconventional cookbooks but sometimes they aren't very practical. But this cookbook was so freaking cool. Mr. Kraayenburg clearly loves hot dogs. Not only was the book filled with amazing ideas for hot dog assemblies (hello, Sao Paolo potato dog, I can't wait to try you) but there are so many cool factoids about the history of the hot dog. I absolutely cannot wait to assemble my very own Haute Dog.

I received an ARC of this book in exchange for an honest review.

Nancy T says

There's a hot dog in this book for everyone! From the young to the young at heart, from the simple to the more sophisticated palate!

Ann says

Great book with yummy pictures and great recipes to create authentic toppings for hot dogs. The references to regional toppings was informative and I can't wait to recreate some of the recipes at home!

Blesson George says

I had a party and made several different hot dogs from this recipe book that I won. I loved it and so did they. They said that the hot dogs I made were the best they ever had.
