Create your Chicago Style Hot Dog by adding the toppings in the following order:

1. Start by placing your Hot Dog in the Bun.
2. Yellow Mustard - Squirt the mustard directly on the Dog from one end to the other.
3. Relish - Add a generous amount of sweet relish.
4. Chopped Onions - Place onions on top of the Dog.
5. Two Tomato Wedges - Place tomatoes along the crevice between the top of the bun and the Hot Dog.
6. Pickle Spear or Slice - Place pickle in the crevice between the bottom of the bun and the Hot Dog.
7. Two Sport Peppers - Place 2 sport peppers on top of your Chicago Dog.
8. Celery Salt - Sprinkle a dash of celery salt over the Dog.

Courtesy of HotDogChicagoStyle.com