

DOWNTOWN



LIVING HIGH IN LOWER MANHATTAN

IVANKA!

A Candid Look at
Her Balanced Life

ADAM PASCAL

Inside the World of
a Broadway Star

LOWER EAST SIDE

Uncover the
Speakeasy Scene

79 Ideas for
Hot Days
and Hot Fun



Think Outside the BUN

CHEFS FROM ALL OVER NEW YORK CITY
INSPIRE WITH TOPPINGS FOR CLASSIC
GRILLED HOT DOGS

Wade Burch

The fact that Burch grew up in Texas is obvious since it pours through each of his culinary creations. His Squealer Hot Dog is a nod to Neely's Barbecue Parlor and was created exclusively for DOWNTOWN.

Din Yates

In 2009 Yates, a globe-trotting model and Louisiana native, opened a small restaurant as an ode to his roots. His quest: to sell some of the most delicious sandwiches this side of the Mason-Dixon Line.

Daniel Holzman

"It's annoying that dogs come in different quantities than buns," Holzman says. A while back, using trial and error, he concluded that toasting just one side of a piece of bread gives enough exterior crunch while maintaining inner softness. "I haven't bought another bun since."

HOW TO GRILL THE PERFECT DOG:
Preheat grill to medium-high heat. When hot, add dogs and cook for 5-7 minutes, being sure to rotate dogs periodically to avoid burning and ensure even cooking.



Marc Murphy

After high school, Murphy moved to New York and enrolled at the then-Peter Kump's New York Cooking School. From there he worked all over the world with many celebrated chefs. He now owns Benchmark Events and Ditch Plains, which has a West Village and Upper West Side location.

***Whole Foods Tap Room** is a new, sustainable concept for buying beer that has everyone "growling." Simply bring in your growler (a half-gallon jug) or buy one there and the Tap Room will fill it with your choice of rotating seasonal brews.

***Sabrett Hot Dogs** are a New York fixture. You can't walk down a street without seeing that trademark blue-and-yellow umbrella. It's no wonder that two of our chefs insisted on them by name. And if you didn't know already, they are also available in grocery stores.

***Parlay Wine**, produced in Sonoma County, California by Brooklyn locals Kahlil and Casey Lozoraitis, offers an excellent (and affordable) 2010 Rosé of Pinot Noir that won a silver medal at the 2011 San Francisco International Wine Competition.

1 SQUEALER HOT DOG

By Wade Burch, executive chef of Neely's Barbecue Parlor and Quality Burger

- 4 all-beef franks, ¼ pound size
- 4 strips of hickory-smoked bacon
- 4 potato buns
- 8 ounces pulled pork
- 4 ounces coleslaw
- 2 ounces pork rinds, crushed

Wrap each hot dog in a strip of bacon and secure with a toothpick. Place bacon-wrapped dogs on grill and cook until bacon is crisp and fully cooked. Place hot dogs in buns, top with pulled pork, coleslaw and pork rinds. Chef Burch recommends pairing with a cold Texan Shiner Bock beer.

2 CRAWFISH ÉTOUFFÉE DOG

By Din Yates, owner and chef of Cheeky Sandwiches

- 4 Sabrett Hot Dogs
- 4 po-boy French bread loaves
- 8 ounces crawfish étouffée
- 4 ounces béchamel sauce

Top grilled dog and bun with étouffée and add sauce as desired.

3 PERFECT SUMMER DOG

By Daniel Holzman, executive chef and co-owner of The Meatball Shop

- 4 Ball Park Franks
- 4 slices white potato bread
- Homemade baked beans
- French's yellow deli mustard

Toast bread on one side only. Fold slice in half and insert grilled dog. Add a few heaping spoonfuls of warm baked beans. Top with a healthy squeeze of deli mustard.

4 DITCH DOG

By Marc Murphy, executive chef and owner of Ditch Plains

- 4 Sabrett Hot Dogs
- 4 Martin's potato hot dog rolls
- Homemade mac and cheese
- ¼ cup heavy cream

Heat mac and cheese in a saucepan with the ¼ cup heavy cream. Place hot dogs on buns and top each with mac and cheese.

Recipes make 4; for complete toppings recipes, visit downtownmagazine.com.

