Craft Beer & Hot Dog Pairings

**Membership Warehouse Club Hot Dog**
Pair with: Pale or Red Ale
- Beef Hot Dogs
- White "Membership Warehouse Club" Sandwich Rolls
- Yellow mustard
- Ketchup
- Sweet relish
- Chopped white onion (optional)

Grill or boil your hot dogs and top with traditional ingredients like yellow mustard, ketchup, sweet relish and chopped onions.

**Chili Cheese Dog, Caramelized Onions**
Pair with: Dark Porter or Stout
- Beef hot dogs
- Hot dog bun of choice
- Canned chili or your favorite beef chili recipe
- 1/2 cup pale ale
- 1 onion sliced
- 4 tablespoons of butter
- Shredded Gouda

Grill or boil your hot dogs. Make chili. In a saucepan, melt butter. Once melted add onions and beer and cook down for 5-15 minutes. Top your hot dog with chili, gouda and caramelized onions.

**The Growler Guys German Hop Dog**
Pair with: IPA or Imperial IPA
- Sausages or Beer Hot Dogs
- Wheat buns
- Canned sauerkraut
- 1 cup of IPA
- 1 teaspoon of caraway seeds
- 1 carrot shredded
- Stone ground or spicy mustard

Grill or boil your sausage or hot dogs. In a saucepan, add sauerkraut, beer, caraway seeds and shredded carrots. Bring to a boil and drop down to a simmer for 15 minutes. Top sausage or hot dogs with the hoppy kraut and mustard.

**Chicago Dog**
Pair with: Saison or Belgian
- Beef hot dogs
- Hot dog bun of choice
- 1 tablespoon yellow mustard
- 1 tablespoon sweet pickle relish
- 1 tablespoon chopped onion
- 4 tomato wedges
- 1 dill pickle spear
- 4 slices pepperoncini
- 1 dash celery salt

Pile on the toppings. The tomatoes should be nestled between the hot dog and the top of the bun. Place the pickle between the hot dog and the bottom of the bun.

**Bacon Mac & Cheese Dog**
Pair with: Pilsner or Lager
- Beef hot dogs
- Hot dog bun of choice
- Macaroni and cheese of your choice
- Bacon crumbles

Boil or grill your beef hot dog. Top with your macaroni and cheese of choice and bacon crumbles.

For recipes visit our food pairings, visit our website! www.thegrowlerguys.com