

# 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 sliced 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.



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