

Maple Leaf Foods' Hot Dogs are the Perfect Summer BBQ Sizzlers

Traditional, fun and worldly toppings make a delicious new culinary experience

Crisp, juicy, bursting with flavour and made from only the best ingredients, Maple Leaf Foods' hot dogs are the only way to celebrate National Hot Dog Day on July 23, 2013. Pair them with Demspter's buns and you have an unbeatable combination.

Whether it's a classic Maple Leaf Top Dogs® or a Maple Leaf Natural Selections® gluten-free variety, Maple Leaf Foods has the perfect choice wiener for you to savour.

"Hot dogs are not only a source of protein but newer versions, like our Maple Leaf Natural Selections® Chicken Wieners, are lower in fat and sodium and contain no artificial ingredients or preservatives," says Chef Bob Villeneuve, Director, Culinary Innovation, Maple Leaf Foods.

Villeneuve adds that to make the experience even more satisfying and delicious, consumers can consider new, innovative toppings. "Yes, ketchup, mustard and relish are great toppings, but you can take your hot dogs to much higher levels of delectability by trying new recipes."

Here are some ideas to get you started from Maple Leaf Foods:

- Flaky, Savoury Hot Dog Pinwheels
- Rocket Dogs
- Summer Hot Dogs Sensation
- Fiesta Dogs

Additionally, you may want to try these toppings from around the world*:

- Hawaiian Mango, banana, papaya and star fruit relish
- Chilean Guacamole, diced tomatoes and mayonnaise
- Parisian Melted brie and sliced pears
- Italian Bolognese sauce and grated Parmesan cheese
- Swedish Mashed potatoes and lingonberry sauce
- English Sharp cheddar cheese with cider-braised leeks and apples
- **German** Braised sauerkraut and syrup
- Indian Mango chutney and sliced hot peppers

http://www.bonappetit.com/magazine/2009/07/international hot dogs

^{*}Source Bon Appetit Magazine: