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DINING: THE UN-BURGER

Four prime spots for getting a hot dog

By Traci Cumbay / Star correspondent

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The first shocker is that there's a National Hot Dog and Sausage Council; the second is that -- according to the council -- America's annual hot dog intake averages 70 per person. Marlene Dietrich preferred them with champagne, but beer works. And if you live by the dicta of Dirty Harry, leave off the ketchup. ("Nobody --I mean nobody -- puts ketchup on a hot dog," he growled in "Sudden Impact.")



Matt Frey takes pride in the aptly named giant Bub dog at his Carmel eatery, Bub's Burgers & Ice Cream. It's 10 inches long and a half-pound of Black Angus beef. It's served with sweet potato waffle fries. - MICHELLE PEMBERTON / The Star



Macaroni and cheese tops the door a-roni and cheese offering at King

Bub's Burgers & Ice Cream Bub's Burgers & Ice Cream also serves hot dogs as tasty -- and big -- as its burgers. (This is the home of the full-pound "Big Ugly" burger, after all.) These dogs are not just all-beef but Black Angus, and the daintiest option is a quarterpound. The giant Bub dog is 10 inches long, a half-pound affair, served in a toasted roll and topped, if you like, with chili, cheese, jalapenos, and onions.

Bub's fries are across-theboard yum, and the Carmel restaurant recently added sweet potato waffle fries to its menu.

King David Dogs

King David Dogs in Downtown Indianapolis doesn't share Dirty Harry's ketchup prejudice; it also dresses its dogs with barbecue sauce a,

bacon, cheddar cheese and onions. The hula dog branches further afield, with pineapple relish, grilled onions and barbecue sauce. Mac and cheese is a recent topping addition, and the boom boom dog means fried egg and cheddar.

Toppings are not the point here -- quarter-pound all-beef links are. They're specially made for King

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A

David Dogs in Downtown Indianapolis. It's priced at \$4.99. -CHARLIE NYE / The Star



The chili cheese dog at Nick's Chili Parlor has been a Westside staple for 35 years. It's served here with fries. - CHARLIE NYE / The Star

RELATED INFORMATION

King David Dogs

15 N. Pennsylvania St., (317) 632-3647, www.kingdaviddogs.com. » Hours: 11 a.m. to 4 p.m. Monday through Friday. » Price: \$3.99 to \$4.99 for hot dogs; premium toppings are 79 cents; sides 99 cents to \$1.49.

Nick's Chili Parlor

2621 Lafayette Road, (317) 924-5005, www.nickschiliparlor.com. **» Hours:** 10:30 a.m. to 9 p.m. Monday through Saturday. **» Price:** \$1.59 to \$3.79 for hot dogs or sausage; \$1.29 to \$2.99 for sides.

Bub's Burgers & Ice Cream

210 W. Main St., Carmel, (317) 706-2827, www.bubsburgersand icecream.com. **» Hours:** 11 a.m. to 10 p.m., Monday through Saturday, 11 a.m. to 9 p.m. Sunday.

» Price: \$4.50 and \$6.65 for hot dogs; sides are \$1.75 to \$2.75.

Gourmet Frank's

916 E. Westfield Blvd., (317) 252-5788. **» Hours:** Reopening late summer/early fall.

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David, from a recipe originated by a previous family business, The Hene Meat Company. Brent and Hannah Joseph revived Brent's grandfather's dogs in 2006. They're served grilled or steamed.

Tater tots are the side of choice, crisp outside and tender inside, just like the lunch lady who used to dish them out at your elementary school.

Nick's Chili Parlor

Nick's Chili Parlor claims to be the first in Indiana to serve a foot-long chili cheese dog, and it's still doing it 35 years later. Order two; the hot dog's length far surpasses its girth, though that leaves more room in the steamed bun for Nick's chili (and cheese and onion). It was Nick's Polish sausage that beat the dog for me, though. It's thicker, denser and spicy, even without the aid of chili.

Either gets better when you add Nick's natural-cut fries, plain or with a happy excess of chili and cheese.

Gourmet Frank's

To end, a tease: You can't get a Gourmet Frank's dog today. The Broad Ripple restaurant is undergoing a substantial revamp so that it opens onto Westfield Boulevard instead of its back-of-thebuilding parking lot. When Gourmet Frank's reopens, around Labor Day if things go well, expect new sausages in the already deep lineup that includes two varieties of hot dog but more unexpected links -- salmon, for instance, or applegouda-chicken.



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