

Shelf spy

Dog show!

What does it take to make a winning weiner? Pair the newest franks and condiments with fun, fresh toppings. Your crowd will give these top marks! BY NICOLE WITKO



COOL CRUNCH →

Applegate Natural Uncured Beef Hot Dog (\$6.49) • Frank's RedHot Slammin' Sriracha (\$3.49)
• cucumber • onion rings



← HAWAIIAN TWIST

Hillshire Farm Jalapeño & Cheddar Smoked Sausage (\$4.99) • Slawso Spicy (kicky slaw meets relish; \$3.99)
• pineapple • scallions



← CALIFORNIA CLUB →

Ball Park Applewood Smoked Chicken Frank (\$5.79) • Hidden Valley Cucumber Ranch (\$3.59)
• avocado • red onion • bacon



← CHILI BOWL

Oscar Mayer Chili Cheese Dog (\$3)
• French's Twangy BBQ Mustard Sauce (\$1.99) • Fritos corn chips



FOOD STYLING BY MICHELLE GATTON; PROP STYLING BY STEPHANIE HANES; PRODUCT PHOTOS BY PETER ARDITO.