

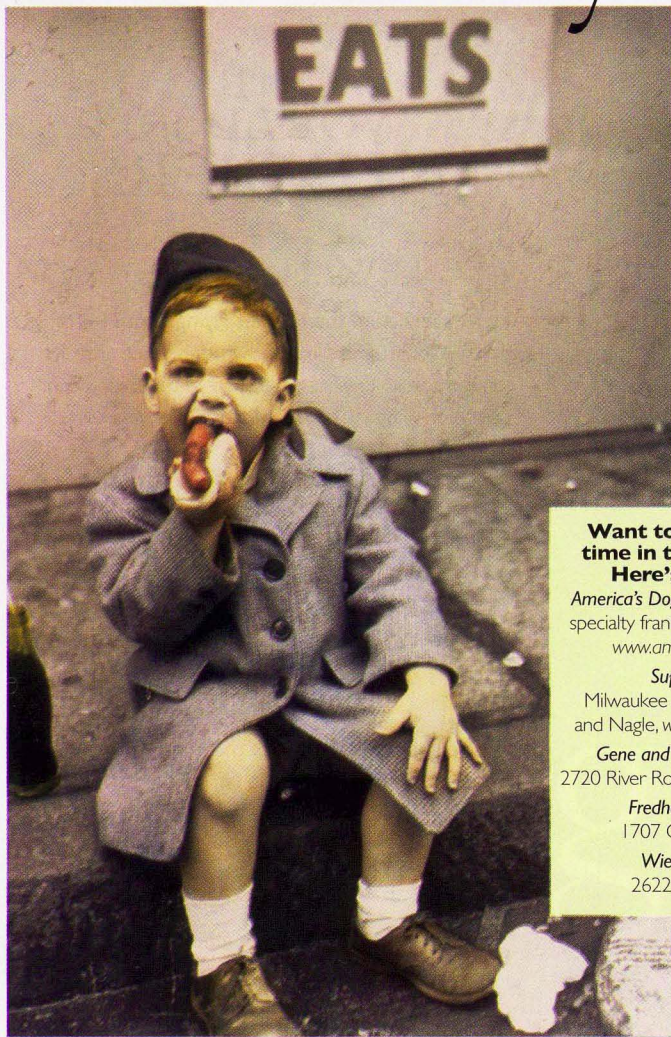
frankly speaking

Chicago's hot dog hot spots pack flavor into every bite

If you fancy a fancier frank, Chicago knows how to groom your dog. It's comfort food that merits a journey. The Navy Pier, Shedd Aquarium and Art Institute are but bonus features for those visiting the Windy City. Founded 30 years ago by Ken Wojcicki, who still dishes out dogs, **WOJO'S** (www.wojosmenu.com) offers 16 varieties of hounds served with mustard, relish, onions, cucumbers, tomatoes, pickles and celery salt. Treat your sweet tooth to one of more than 60 milkshakes.

PORTILLO'S (www.portillos.com) started in a trailer in 1963 and now boasts 34 locations, including two in California. Try a Chicago dog with all the goods in a steamed poppy-seed bun or a char-grilled Maxwell Street Polish—a kielbasa with mustard and a mound of grilled onions—and don't forget to grab extra napkins at the counter. You'll need them.

At **HOT DOUG'S** (www.hotdoughs.com), the names of the regular offerings change with the times. The spicy Keira Knightley, a mighty hot fire dog, used to be called the Jennifer Garner, and the Britney Spears before that. A recent dog from the list of weekly specials featured antelope sausage with cassis crème fraîche and Danish fontina cheese. Fridays and Saturdays bring French fries cooked in duck fat. —SEÁNAN FORBES/STEVE BRISENDINE



Want to spend more time in the doghouse? Here's a hot list:

America's Dog—a tour of national specialty franks—several locations, www.americasdog.com.

Super Dawg,

Milwaukee Avenue at Devon and Nagle, www.superdawg.com.

Gene and Jude's Hot Dogs, 2720 River Road at Grand Avenue.

Fredhots and Fries, 1707 Chestnut Ave.

Wiener's Circle, 2622 N. Clark St.