

Shanghai's Best Hot Dogs

by [geofferson](#) | Posted on Apr 06 2010 | Shanghai Dining 1 Reviews | 0 Bookmarked



American | Munchies

There are six dogs to choose from here, but the Manhattanite in us went for the Central Park Dog (¥26), a grilled weenie in a poppy seed bun topped with sauerkraut, relish, ketchup, Dijon mustard and onions. The dog itself had a spicy kick not usually found in American franks, and the bun was a nice change of pace. If you prefer your dogs extra crisp, go for the Pittsburgh (¥28). Filled with lettuce, hot sauce, diced tomato and Swiss cheese, it's one reason why this eatery's called what it's called.

Find it: 974 Wuding Lu 武定路 974 号, Tel: 6281-4616

American | Blue Frog

French fry aficionados dig these dogs. Both varieties here come with frizzled potato sticks (or, for ¥5 more, sweet potato fries). The kid-friendly Blue Frog Dog (¥50) is a mild frank topped with grilled onions and served with pickled relish. The chili and cheese dog (¥60) comes with melted cheese and sides of beef chili and pickled relish. If you order these bad boys on Sherpa's, be sure to ask for all desired condiments, or you'll find yourself eating dry fries and naked wieners.

Find it: 207-6 Maoming Nan Lu 茂名南路 207-6 号, Tel: 6445-6634

American | Southern Belle

If you're looking for an authentic taste of cuisine and hospitality from the American south, head over to the Belle. The dogs here have a smoky flavor and come with real grill marks, courtesy of the sizeable barbecue on the front deck. Go for the original (¥35) or tuck into the chili and cheese dog (¥45). They have spicy, medium and sweet sauces, and everything from the grill comes with a toothsome kebab of grilled veggies, a side of potato salad and warm greetings from owner Sean Fitzgerald.

Find it: 433 Changle Lu 长乐路 433 号, Tel: 139-1818-8520