

"I LOVE HOT DOGS!!"

... there I've said it. I've loved them my whole life, starting with my Mother's beans & franks casserole. I've looked for the perfect hot dogs all over America and Europe. I've stood on the sidewalk, at 3 AM, to get my fill of Pink's Chili Dogs in Hollywood. I've battled my way to the counter at Nathan's Hot Dogs in Manhattan, where, if you didn't order at least four, you were a piker. I've had Chicago Dogs at joints all over the windy city. So, I know my Red Hots.

When we moved to wonderful St. George years ago, I, and several of my displaced hot dog loving friends were despondent enough by the lack of a great dog that we seriously talked about opening our own place. Little did we know that the answer to our prayers was already born in the heart of my now personal friend, Joe Kuzmanic! Starting with a charming hot dog cart in front of The Home Depot in 2002, Joe developed his idea into **THE DOGFATHER** restaurant, opening over a year ago. Located at Bluff and Sunset, near the movie theater, **THE DOGFATHER promises to make you a HOT DOG you CAN'T REFUSE!** And it's true!

As the name, **THE DOGFATHER**, brings to mind, the decor is early gangster, with murals of comic Wise Guys, their Molls and mobster cars covering the walls. All this is great fun and a topic for smart conversation. The atmosphere is casual and enjoyable for the one alone, the few or the many. As a "regular," I've witnessed business acquaintanceships and friendships strike up right before my eyes over, yes, HOT DOGS!

One of the most delicious menus around, this is Hot Dog Heaven *and more!* The foot long "Wise Guy," the jumbo "Capo," the hot and spicy "Hitman," and the polish dog, "The Don," are fantastic. For those seeking a more exotic flavor, the Italian Sausage receives RAVE reviews, The Dogfather's German patrons applaud his Bratwurst as "the best Brat this side of the Atlantic!" and then there's a BIG BEER Sausage – need I say more?

If you're looking for something other than a DOG, the specialty sandwiches have elicited their own roaring fan base! My favorite is Joe's hand cut, grilled Rib-Eye Steak Sandwich, others ooh and ahhh over his hand cut, grilled Pork Loin Sandwich – never seen anything like it! And the more recent rage in The Dogfather's sandwich selection is the juiciest high quality, fresh sliced Pastrami Melt that, well, *melts in your mouth!*

All are cloaked in a fresh baked, lightly grilled bun and can be had with an assortment of toppings: Grilled onions & peppers, chili & cheese of course, grilled pineapple-teriyaki, salsa-cheese-onions-peppers, even coleslaw with barbeque sauce, to name just a few. As Joe says, "Build your own! NO TWO ARE ALIKE!" For the hot dog purist like me, **THE DOGFATHER** has a full complimentary condiment bar with an assortment of different kinds of mustards, catsup, onions, relish, the ever-important sauerkraut, pickles, jalapeños, banana peppers, olives and a wide variety of interesting hot and mild sauces from all over the world.

And of course there are sides - **BIG FAT WONDERFUL** sides – indulge! Join the rest of us, and discover **THE DOGFATHER**, a most snappy spot for any and all! • by Col. Patrick Curtis, USMGR (Ret)

The Dogfather ^{© TM}
Specialty Dogs & Sandwiches
435-656-1444

Located on the corner of Sunset Blvd. & Bluff St.
Hours: 11am to 8:30pm
Mon. thru Sat. • Closed Sundays