

OFF THE BROILER

Food, Technology and the Mind of Jason Perlow

Hot Dog Tasting Summary July 1, 2007

Brand	Meat	Region	Package Notes	Net Weight per Dog (oz) (serving size)	Mg Sodium per ounce	Overall Subjective Score
Grilled						
Pork & Beef						
Thumann's	Pork & Beef	NJ	Natural Casing	2.67	270	7.17
Leon's	Beef & Pork	IL		2.72	Unknown	6
Schaller & Weber	Pork & Beef	NY	Skinless	1.82	195	5.17
Sahlen's	Beef & Pork	BY	Collagen Casing	2.5	264	4.17
Windmill	Pork & Beef	NJ	Natural Casing, Made by Sabrett	4.28	238.32	4
Schickhaus	Pork & Beef	OH	Natural Casing	4	195	3.5
Black Bear Black Forest	Beef & Pork	NY	Natural Casing	2	240	3.33
Applegate Farms Big Apple Hot Dogs*	Pork & Beef	WF	Skinless, Uncured	2	320	1.83
Kosher						
Nathan's Kosher	Beef, Kosher	NY	Skinless	1.71	355.83	7.5
International Glatt Kosher Hot & Spicy	Beef, Kosher	NY	Skinless	1.71	221.67	6.86
Hebrew National	Beef, Kosher	NY	Skinless	1.71	245	6.14
Rubashkin's Aaron's Favorites Franks	Beef, Kosher	NY	Skinless	2	225	6.14
Best's Kosher Frankfurters	Beef, Kosher	NY	Skinless	1.5	273.33	5.57
Abeles & Heymann Frankfurters	Beef, Kosher	NY	Skinless	2	195	5.14
Shop Rite Kosher Franks	Beef, Kosher	NY	Skinless	1.71	221.67	4
International Glatt Kosher Frankfurters	Beef, Kosher	NY	Skinless	1.71	145.83	2.71
Abeles & Heymann Chipotle Pepper	Beef, Kosher	NY	Skinless	2.67	198.75	1
Uncured						
Trader Joes All Natural	Beef	NJ	Skinless, Uncured	2	170	3.17
Wellshire Premium	Beef	WF	Skinless, Uncured	2	210	3.17
Whole Ranch	Beef	WF	Skinless, Uncured	2	150	2.33
Applegate Farms Big Apple Hot Dogs*	Pork & Beef	WF	Skinless, Uncured	2	320	1.83
Beef (non-Kosher)						
Nathan's	Beef	NY	Natural Casing	2	230	8.75
Best's	Beef	NJ	Natural Casing	2	Unknown	8.17
Boars Head	Beef	NY	Natural Casing	2	220	7.83
Red Hot Chicago	Beef	IL	Natural Casing	2	Unknown	7.25
Pathmark	Beef	NY	Skinless	2	280	6.8
Vienna Beef Jumbo Franks "Chicago's Hot Dog"	Beef	IL	Skinless	2.67	266.25	6.67
Eisenberg	Beef	IL		2.33	270	5.83
Dietz & Watson	Beef	PA	Skinless	2	245	5.5
Sabrett	Beef	NY	Natural Casing	2	265	5
Levonian	Beef	NY	Natural Casing	2	270	4.67
Vienna	Beef	IL	Natural Casing	4	Unknown	4.17
Schaller & Weber	Beef	NY	Skinless	1.82	245	2.33
Fried						
Best's						8.67
Thumann's						7.4
Windmill						7.17
Schickhaus						4.6
Boiled						
Sabrett						8.42
Hebrew National						7.6
Pathmark						5
Griddled						
Nathan's						9.25
Sabrett						7.6
Pathmark						7.4
Schickhaus						6
Windmill						4.9

Grilled Scores

Brand Tasters	Overall Subjective Score	Saltiness	Spicing	Texture	Greasiness	Comments
Schaller & Weber						
Brandon P.	6	1	2			
Eric E.	4	2	1	3	1	Slightly smoky
Jason P.	6	3	2	3	2	Nice, but relatively bland
John F.	6	5	2	3	1	Tasted salty to me, but 1 st dog, pretty good
Jon L.	5	2	2	3	2	Mild, snappy skin
Rachel P.	4	3	1	2	3	Bologna dog
Total	5.17	2.67	1.67	2.8	1.8	
Schickhaus						
Brandon P.	5	3	2	2	2	
Eric E.	5	4	3	3	2	
Jason P.	2	4	2	3	2	Yuck, too salty
John F.	2	3	2	2	4	Bland, salty, not good, mushy
Jon L.	4	4	3	3	3	Salty, medium skin, slightly greasy
Rachel P.	3	4	1	2	3	
Total	3.5	3.67	2.17	2.5	2.67	
Windmill						
Brandon P.	4	4		3	3	
Eric E.	3	3	2	3	3	
Jason P.	5	4	3	3	3	Bland, would lend well to condiments
John F.	3	3	2	2	4	Salty, greasy, mediocre
Jon L.	4	3	3	3	4	A bit baloney-like, greasy
Rachel P.	5	2	1	2	4	
Total	4	3.17	2.2	2.67	3.5	
Thumann's						
Brandon P.	7	3	3	3	3	
Eric E.	7	3	4	4	3	
Jason P.	8	3	4	3	2	Smoky, liked, classic Jersey
John F.	10	3	3	4	2	Great flavor, good snap, smoky
Jon L.	5	4	4	4	2	Slight baloney taste, but not overpowering
Rachel P.	6	3	4	3	2	Smoky
Total	7.17	3.17	3.67	3.5	2.33	
Black Bear Black Forest						
Brandon P.	5	3	4	3	2	
Eric E.	3	4	3	2	2	
Jason P.	3	4	3	3	2	Eh
John F.	2	4	3	3	3	Bad, didn't like the spicing
Jon L.	3	4	4	3	4	Smokey, skin firm, inside mushy
Rachel P.	4	5	3	3	3	Eh
Total	3.33	4	3.33	2.83	2.67	
Sahlen's						
Brandon P.	5	3	2	5	2	
Eric E.	2	3	1	5	1	Mini bologna
Jason P.	3	4	3	4	2	Bologna
John F.	8	2	3	3	3	Very good, nice peppery flavor
Jon L.	4	4	3	2	3	Baloney-like, casing firm, inside mushy, slightly peppery
Rachel P.	3	4	1	4	4	Good snap, Bologna
Total	4.17	3.33	2.17	3.83	2.5	
Leon's						
Brandon P.	7	3	3	2	3	
Eric E.	5	4	3	1	4	
Jason P.	7	4	4	3	4	Greasy, but nice flavor
John F.	4	4	3	2	5	Unique taste, mushy, greasy, fatty
Jon L.	5	5	4	1	5	Mushy inside but good, tasty
Rachel P.	8	4	4	3	4	Short dog, shrunk a lot, nutmeg
Total	6	4	3.5	2	4.17	

Grilled Scores

Brand Tasters	Overall Subjective Score	Saltiness	Spicing	Texture	Greasiness	Comments
International Glatt Kosher Frankfurters						
Brandon P.	5	3	3	3	3	
Eric E.	1		4	3	5	Didn't smell good
Jason P.	3	4	4	3	5	Herbal, greasy, very garlicky, eh
John F.	1	5	5	3	4	Bad, off taste, herbal, awful
Jon L.	1	5	3	2	5	Sweet floral taste, doesn't work
Jordana Z.	5	5	5	1	5	Sour
Rachel P.	3	3	4	3	4	Unliked
Total	2.71	4.17	4	2.57	4.43	
Abeles & Heymann Frankfurters						
Brandon P.	6	4	4	3	5	
Eric E.	3	4	4	4	5	Mealy texture
Jason P.	4	3	4	3	4	Very greasy, paprika
John F.	2	4	4	2	2	Another bad dog
Jon L.	6	3	4	4	5	Paprika, very firm, herbal
Jordana Z.	8	3	3	3	5	Good
Rachel P.	7	3	2	2	4	Good
Total	5.14	3.43	3.57	3	4.29	
Abeles & Heymann Chipotle Pepper						
Brandon P.	1	5	5	2	3	Nasty
Eric E.	1					Nasty
Jason P.	1					Vomit
John F.	1					One of the worst things I've put in my mouth
Jon L.	1	2	5	1	2	Vile tasting, bitter, like rotten fruit
Jordana Z.	1					
Rachel P.	1	5	5	1	5	
Total	1	4	5	1.33	3.33	
International Glatt Kosher Hot & Spicy						
Brandon P.	8	3	5	4	2	Tabasco-ey
Eric E.	6	5	5	4	5	
Jason P.	7	4	4	4	4	Tabasco
John F.	2	4	5	4	2	Too spicy, not my cup of tea
Jon L.	8	3	5	2	3	Great. Nice spicy bite, no bad aftertaste
Jordana Z.	10	4	5	5	3	My favorit, great all around flavor, good spice!
Rachel P.	7	4	5	3	3	
Total	6.86	3.86	4.86	3.71	3.14	
Shop Rite Kosher Franks						
Brandon P.	5	5	3	1	4	
Eric E.	6	5	5	1	5	
Jason P.	1	4	5	1	5	Yuck, mushy
John F.	5	4	3	2	4	Ok, middle of the road, mushy, greasy
Jon L.	5	5	5	1	5	Broke under toothpick, but tastes good
Jordana Z.	3	5	3	1	5	
Rachel P.	3	5	3	1	5	Mushy, greasy
Total	4	4.71	3.86	1.14	4.71	
Rubashkin's Aaron's Favorites Franks						
Brandon P.	6	4	3	2	4	
Eric E.	8	4	4	4	3	
Jason P.	6	4	5	3	4	Ok
John F.	6	4	3	3	3	Decent, a little soft & greasy
Jon L.	7	4	4	2	4	Quite good despite being a bit soft, good garlic amount
Jordana Z.	8	2	2	4	3	Overall very good
Rachel P.	2	3	3	2	4	Eh, off taste
Total	6.14	3.57	3.43	2.86	3.57	
Hebrew National						
Brandon P.	6	4	3	3	4	
Eric E.	7	5	5	4	4	Salty
Jason P.	6	5	4	3	5	Salty
John F.	8	5	4	3	4	Salty, but very good
Jon L.	6	5	3	4	4	Very salty, salt overwhelms other flavors
Jordana Z.	8	4	4	5	4	
Rachel P.	2	5	4	2	3	Spit it out, too salty
Total	6.14	4.71	3.86	3.43	4	

Grilled Scores

Brand Tasters	Overall Subjective Score	Saltiness	Spicing	Texture	Greasiness	Comments
Best's Kosher Frankfurters						
Brandon P.	6	3	4	3	3	
Eric E.	7	3	4	4	4	Corn-sweet
Jason P.	7	3	4	3	2	Sweet, garlicky
John F.	3	3	3	3	3	Corn syrup taste, too sweet
Jon L.	4	4	4	5	4	Very firm, sweet?, texture firm but mealy
Jordana Z.	6	4	2	4	4	Bland, a bit too sweet
Rachel P.	6	4	3	3	3	Good
Total	5.57	3.43	3.43	3.57	3.29	
Nathan's Kosher						
Brandon P.	7	4	3	3	3	
Eric E.	8	4	4	4	4	
Jason P.	8	4	4	4	4	Excellent
John F.	6.5	3	3	3	3	Good quality, good beef taste
Jon L.	8	4	3	3	3	Very good
Jordana Z.	8	5	3	4	4	
Rachel P.	7	4	4	3	3	
Total	7.5	4	3.43	3.43	3.43	
Applegate Farms Big Apple Hot Dogs						
Brandon P.	4	5	5	4	2	
Eric E.	1	5	5	4	2	Yuck
Jason P.	1	5	5	3	2	Yuck
John F.	1	4	5	5	1	Bad off flavor, horrible
Jon L.	2	5	5	4	4	Horrible, almost briny
Rachel P.	2	5	4	4	2	Off taste, blech
Total	1.83	4.83	4.83	4	2.17	
Whole Ranch						
Brandon P.	4	4	4	5	3	
Eric E.	1	4	5	4	2	Chemical taste
Jason P.	3	4	4	4	3	Chemical, kielbasa
John F.	1	5	5	5	2	Weird color, awful, bad kielbasy, chemical taste
Jon L.	2	4	5	5	2	Looks sausage-like, very aggressive spice
Rachel P.	3	4	4	4	4	
Total	2.33	4.17	4.5	4.5	2.67	
Trader Joes All Natural						
Brandon P.	5	3	3	1	3	
Eric E.	2	3	4	3	3	Sweet
Jason P.	3	4	4	3	3	Herbal, sweet
John F.	2	3	3	3	3	Honeyish sweet, bad
Jon L.	3	3	3	3	3	Smoky, floral tasting
Rachel P.	4	1	2	1	4	Sweet, slightly smoky
Total	3.17	2.83	3.17	2.33	3.17	
Wellshire Premium						
Brandon P.	3	5	4	4	3	Blah, bad breakfast sausage
Eric E.	2	5	5	4	4	Chewy, nasty aftertaste
Jason P.	2	4	5	5	5	Bad breakfast sausage
John F.	2	4	4	4	3	Salty, bad, uneven texture, like a sausage
Jon L.	5	4	5	5	4	Sweet, very intense, not bad, but strong taste
Rachel P.	5	3	4	3	4	Best of the uncured
Total	3.17	4.17	4.5	4.17	3.83	
Boars Head						
Brandon P.	7	5	4	4	4	
Eric E.	8	4	5	4	4	Garlic flavoring, kosher style
Jason P.	9	4	5	4	4	Very good (starred)
John F.	8	4	3	4	3	Good taste, kosher style, a NY type dog
Jon L.	7	5	5	3	3	Smoky, strong smell, garlicky, great w/mustard on 2 nd taste
Rachel P.	8	5	5	4	4	Paprika, garlic
Total	7.83	4.4	4.5	3.83	3.67	
Nathan's						
Brandon P.	8	3	4	4	4	
Eric E.	9	4	4	4	5	Well balanced
Jason P.	9	3	4	4	5	Classic flavor
John F.	8.5	4	4	3	4	Very good, a little greasy, best yet
Jon L.	9	3	4	3	5	Slight garlic smell, greasy but good, very good aftertaste
Rachel P.	9	4	5	3	4	
Total	8.75	3.5	4	3.5	4.5	

Grilled Scores

Brand Tasters	Overall Subjective Score	Saltiness	Spicing	Texture	Greasiness	Comments
Dietz & Watson						
Brandon P.	5	2	2	3	2	
Eric E.	6	2	3	1	2	Smokey, soft
Jason P.	6	3	3	2	2	Smokey
John F.	6	3	3	3	2	Good mild for kosher style
Jon L.	6	3	2	2	1	Baloney taste, but not bad, garlic smell/smoke very slight
Rachel P.	4	3	2	1	2	
Total	5.5	2.67	2.5	2	1.83	
Schaller & Weber						
Brandon P.	3	4	4	2	3	
Eric E.	3	2	5	3	2	Terrible aftertaste, gummy
Jason P.	2	3	5	1	2	Bad smell
John F.	4	4	3	2	3	Mediocre, weird spicing
Jon L.	1	3	3	3		Awful smell, gummy texture
Rachel P.	1	4	4	3	2	Bad, off taste
Total	2.33	3.33	4	2.33	2.4	
Sabrett						
Brandon P.	5	5	2	4	3	
Eric E.		5	5	3	3	
Jason P.	6	4	3	3	4	Artificially smoky
John F.	6	3	3	3	4	Smoky, salty, OK
Jon L.	6	4	3	5	4	Very smoky smell & taste, artificial smoky taste
Rachel P.	2	5	4	4	2	Slightly smoky
Total	5	4.33	3.33	3.67	3.33	
Vienna Beef Jumbo Franks "Chicago's Hot Dog"						
Brandon P.	7	4	4	2	3	
Eric E.	7	5	5	4	4	
Jason P.	7	5	5	3	3	Like, although salty
John F.	5	5	4	3	3	Good, different spicing
Jon L.	7	5	4	4	3	Very salty, but it works, smoky/garlicky smell, not too strong (illeg)
Rachel P.	7	4	3	3	4	Has flavor in addition to salt
Total	6.67	4.67	4.17	3.17	3.33	
Eisenberg						
Brandon P.	6	4	3	3	4	
Eric E.	6	5	5	4	5	
Jason P.	6	5	5	3	3	Not bad
John F.	6	4	4	3	3	Good straightforward beef taste
Jon L.	6	5	4	4	4	Very salty
Rachel P.	5	5	3	2	4	
Total	5.83	4.67	4	3.17	3.83	
Levonian						
Brandon P.	5	3	3	4	3	
Eric E.	5	3	3	3	2	Middle of the road, artificial smoke
Jason P.	5	3	3	3	2	Slim Jim taste, artificial smoke
John F.	4	3	4	3	2	Average, Slim Jim taste, artificial smoke
Jon L.	5	2	2	4	2	Plain, a bit boring, but not offensive
Rachel P.	4	3	2	2	2	Smoky, bland
Total	4.67	2.83	2.83	3.17	2.17	
Pathmark						
Brandon P.	7	3	3	2	3	
Eric E.	8	3	4	3	4	
Jason P.	8	2	3	2	3	Nice, well-balanced
John F.	6	3	3	2	3	OK, solid
Jon L.	5	3	3	1	4	OK, but not spectacular
Rachel P.						
Total	6.8	2.8	3.2	2	3.4	
Best's						
Brandon P.	9	3	4	3	3	Complex flavors
Eric E.	9	5	5	4	5	
Jason P.	8	4	4	4	4	Very good
John F.	10	3	3	4	2	Excellent beef dog, great blend of spices, complex
Jon L.	5	4	3	3	4	Sour, not to my preference
Rachel P.	8	3	4	3	3	Nice, smoky
Total	8.17	3.67	3.83	3.5	3.5	

Grilled Scores

Brand Tasters	Overall Subjective Score	Saltiness	Spicing	Texture	Greasiness	Comments
Red Hot Chicago						
Brandon P.	7.5	4	4	2	3	
Eric E.	8	4	5	4	5	
Jason P.	8	4	4	4	4	Very good
John F.	7	3	3	4	4	Good flavor, slight herbal taste, nice spicing
Jon L.	8	2	3	3	3	Very smokey, quite good
Rachel P.	5	5	3	3	3	Average
Total	7.25	3.67	3.67	3.33	3.67	
Vienna						
Brandon P.	6	4	5	4	2	
Eric E.	4	4	4	3	3	Vegetal carrot flavor
Jason P.	2	4	5	4	4	Vegetal
John F.	3	3	3	2	2	Orange flavor, weird, different
Jon L.	3	3	3	4	4	Fruity, weird texture, "skin" weird, elastic
Rachel P.	7	3	3	3	4	
Total	4.17	3.5	3.83	3.33	3.17	

Fried Scores

Brand Tasters	Overall Subjective Score	Comments
Schickhaus		
Brandon P.	5	Not a good dog
Jason P.	6	OK, not as good as Windmill
John F.	5	
Jon L.	5	Frying does not much improve
Rachel P.	2	Sill bad
Total	4.6	
Windmill		
Brandon P.	7	Liked best with chili
Eric E.	3	
Jason P.	9	Awesome with chili, condiment improves experience
John F.	7	
Jon L.	9	Great fried, really picks up taste
Rachel P.	8	Bland, but a good base for chili
Total	7.17	
Thumann's		
Brandon P.	8	Pretty good, esp fried
Jason P.	9	Very good fry dog
John F.	8	
Jon L.	6	Frying picks up the flavor a bit
Rachel P.	6	Ok, salty
Total	7.4	
Best's		
Brandon P.	10	Best is BEST fried
Eric E.	10	
Jason P.	9	Great fry dog
John F.	9	
Jon L.	8	Good fried dog
Rachel P.	6	OK, tastes saltier than when grilled
Total	8.67	

Boiled Scores

Brand Tasters	Overall Subjective Score	Comments
Hebrew National		
Brandon P.	7	
Jason P.	7	Better boiled
John F.	8	
Jon L.	7	Better boiled
Jordana Z.	9	
Total	7.6	
Pathmark		
Brandon P.	5	
Eric E.	8	
Jason P.	4	Not good boiled
John F.	3	
Jon L.	5	OK, but not better (when boiled)
Total	5	
Sabrett		
Brandon P.	8	
Eric E.	9	
Jason P.	9	Awesome boiled
John F.	8.5	
Jon L.	8	Much better boiled, takes saltiness out
Rachel P.	8	Much better boiled
Total	8.42	

Griddled Scores

Brand Tasters	Overall Subjective Score	Comments
Schickhaus		
Brandon P.	6	
Eric E.	6	
Jason P.	7	Good
John F.	5	
Jon L.	6	Better than other preparations
Total	6	
Windmill		
Brandon P.	5	Tastes like a breakfast sausage
Eric E.	3	
Jason P.	7	Better than when grilled, not as good as when fried
John F.	5.5	
Jon L.	4	Not as good as when fried
Total	4.9	
Pathmark		
Brandon P.	8	
Eric E.	8	
Jason P.	8	
John F.	6	
Jon L.	7	More flavor when griddled
Total	7.4	
Sabrett		
Brandon P.	7	
Eric E.	8	
Jason P.	8	Very good but better boiled
John F.	8	
Jon L.	7	Not bad, but not as good as when boiled
Total	7.6	
Nathan's		
Brandon P.	8.5	Classic Nathan's!
Jason P.	10	Perfect
John F.	8.5	
Jon L.	10	The classic, works perfect griddled
Total	9.25	