

## The year of the dog

Wieners get their moment in the spotlight.

When the history of 2009 is written, this year may well be remembered as the time of the hot dog. Just as local appetites turned to macaroni and cheese in the wake of 9/11, the recession seems to have brought on a hunger for wieners on a bun. For evidence, look no further than Absinthe's bar menu. Taking the Bay Area's DIY ethos to heart, executive chef Jamie Lauren not only makes the sausages—a blend of Kobe beef, pork shoulder, and her own bacon—but she also bakes the buns (and slathers them with bacon fat), ferments the sauerkraut, blends the ketchup and mustard, and fries the so-good-you-can't-stop-eating-them yogurt-dill potato chips. A meal this tasty is likely to stick around even after our 401(k)s rebound. AVAILABLE AFTER 8 P.M. TUES.–SUN. & 3–5 P.M. SAT.–SUN. ABSINTHE.

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PHOTOGRAPH BY CHRIS ANDRE

