

RESTAURANT REVIEW 57 CLASSIC RED HOTS HOME DEPOT September 20, 2017

RESTAURANT REVIEW: CLASSIC RED HOTS CATERING: This year we have already done a review of a BBQ operation of 3-days a week in the former repair bays of a gas station in Town and Country and now we are tackling the restaurant operation in the entrance to the Home Depot Store in Chesterfield Valley.

We were alerted to the existence of Classic Red Hots when the owner Steve Cori obtained a business license to open what would be mostly a kitchen for his catering business in the long strip center on Woods Mill and South Outer 40 Road, where Massa's restaurant is located across the street from the MoDOT Traffic Management Center.

Cori had a restaurant on Olive near Woods Mill that he sold, but it is still using the Classic Red Hots' name. Cori added the word Catering. He currently operates only in the Chesterfield Valley Home Depot store. He expects to add the Town and Country kitchen by December. He told me that the catering kitchen would be open three hours a day from 11-2 for regular walk-in customers.

Cori told us he imports all of the main ingredients such as the brats, hot dogs and buns from Chicago. We went out and tried things out. Use the east entrance to Home Depot to find Classic Red Hots Catering.

Longtime Cardinal fans who date back to Sportsman's Park and the first decade at the second Busch Stadium should remember that the Cardinals called Hot Dogs, "Red Hots." Of course the old Cardinal style hot dogs were all grilled, wrapped up in foil and put in a warming drawer. If I got to games early I'd ask for well done grilled dogs. These Hot Dogs did not have any hot spices on them nor do the regular Hot Dogs at the Home Depot.



Here is the menu



Here is the dining room:



Mary

We went on a Wednesday. Mary runs the place on Mondays, Wednesday and Thursday. She is rather animated, was quite a talker and was fun.

My wife and I decided to have a brat with grilled onions and a red hot chili dog. We cut each in half so we could try both. All brats are served off the grill but the red hots aren't unless you ask for them to be placed on the grill. I did just that.

I had the feeling that the chili dog was going to be so highly loaded with no bean chili, so I asked for light chili in hopes of picking it up without depositing chili on my shirt. That didn't work. I didn't wear lunch, but I had to eat the chili dog with a knife and fork.



If you are a regular shopper at Costco, perhaps you have tried the \$1.50 brat with chips and a soft drink. The brat at Classic Red Hots cost 2 ½ times more at \$4. But it tastes four times better.

The chili red hot was also very tasty. It came with cheese and onions. Both were hot.

It's hard to talk too much about one chili dog and one brat. Both were very good. Okay, I did wish that they were both about a dollar cheaper. But they were both good.

I will be back. I don't know if it will be at the Home Depot or at the Classic Red Hots Catering kitchen in Town and Country when they open in December.

If you are having a social function and want to give it a "Chicago" feel these people would be a good choice to cater it. It would be a little off-beat, but fun.