
New York City Hot Dog



2 tbsp olive oil

Heat in a small saucepan over medium-high heat.

1 medium yellow onion, finely chopped

When oil shimmers, add and cook, stirring occasionally, until soft and golden brown in places, 8-10 minutes.

1/4 teaspoon coarse salt

1 garlic clove, minced

Add and continue cooking, 1 minute more.

1 tbsp tomato paste

2 tbsp red wine vinegar

Stir in. Bring to a boil, reduce heat, and simmer, stirring occasionally, until onion relish is thick and glossy.

1/2 tsp hot sauce

1 tsp granulated sugar

1/2 cup water

6 all-beef hot dogs

Bring 1 inch of water to a boil in a deep-sided skillet. Add hot dogs, reduce heat, keeping water at a bare simmer, and heat through at least 10 minutes, or until ready to serve.

6 hot dog buns

Line a steamer basket with three layers of cheesecloth and place inside a pot with 1/2 inch of boiling water. Place hot dog buns on cheesecloth, cover pot, and steam buns, 2 minutes.

Spicy brown mustard,
for serving

Quick kraut

Assemble: Place hot dogs inside buns, top with onion relish, spicy brown mustard, and sauerkraut and serve immediately.