

# New York City Hot Dog

**2 tbsp** olive oil

Heat in a small saucepan over medium-high heat.

**1** medium yellow onion, finely chopped  
**1/4** teaspoon coarse salt

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

**1** garlic clove, minced

Add and continue cooking, 1 minute more.

**1 tbsp** tomato paste

**2 tbsp** red wine vinegar

**1/2 tsp** hot sauce

**1 tsp** granulated sugar

**1/2 cup** water

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

**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.

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