
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.

Pancakes



Preheat oven to 95 °C; have a baking sheet or heatproof platter ready to keep cooked pancakes warm in the oven.

1 cup Flour
2 tbsp Sugar
2 tsp Baking powder
1/2 tsp Salt

In a small bowl, whisk together flour, sugar, baking powder, and salt; set aside.

1 cup Milk
30 g Butter, melted,
or vegetable oil
1 Large egg

In a medium bowl, whisk together milk, butter (or oil), and egg. Add dry ingredients to milk mixture; whisk until just moistened (do not overmix; a few small lumps are fine).

1 tbsp Vegetable oil

Heat a large skillet (nonstick or cast-iron) or griddle over medium. Fold a sheet of paper towel in half, and moisten with oil; carefully rub skillet with oiled paper towel.

For each pancake, spoon 2 to 3 tablespoons of batter onto skillet, using the back of the spoon to spread batter into a round (you should be able to fit 2 to 3 in a large skillet).

Cook until surface of pancakes have some bubbles and a few have burst, 1 to 2 minutes. Flip carefully with a thin spatula, and cook until browned on the underside, 1 to 2 minutes more. Transfer to a baking sheet or platter; cover loosely with aluminum foil, and keep warm in

oven. Continue with more oil and remaining batter. (You'll have 12 to 15 pancakes.)

Assorted toppings

Serve warm, with desired toppings.