



**Kitchen Confidential**

Sara's secrets to a good dog

**The Topping** My idea of a great hot dog is all the toppings you can crown it with. If you don't feel like making your own, try Stonewall Kitchen's Farmhouse Green or Red Relish, Country Ketchup, or Traditional Yellow Mustard; 800/826-1752 or stonewallkitchen.com.

**The Bun** The key to taking the hot dog to the next level is grilling the roll and serving it warm.

**The Drink** A cool wheat beer such as Blue Moon Belgian White (bluemoonbrewingcompany.com) or Anheuser-Busch Shock Top Belgian White. I also love Watermelon Limeade. (See "Sweet Tooth," page 120.)



Best-ever burgers and more sides for whatever you're grilling; visit cottageliving.com

## Dog Days

Sara Foster's mix-and-match sides and toppings help all-natural hot dogs hit "mystery meat" out of the ballpark

**WHETHER YOU LIKE YOUR DOG CHICAGO STYLE** with mustard, ketchup, tomato, and onion, or topped simply with coleslaw or sauerkraut, one thing for sure is that hot dogs are getting better

and better. From all natural and organic to just fresh pure beef, we've found some of the best-tasting franks and rounded out the menu with sides and frozen fruit pops to cool you down. >

### 1 Sweet Red Onion Relish

We suggest using tongs to stir and turn the onion (step 2). The relish's flavor continues to improve up to 1 week, chilled in an airtight container.

**MAKES:** about 5 cups **PREP:** 10 minutes

**COOK:** 7 minutes **CHILL:** 2 hours

- 1 cup light brown sugar
- 2 tablespoons kosher salt
- 1 tablespoon yellow mustard seeds
- 10 whole cloves
- 4 bay leaves
- 1 cup cider vinegar
- 3 large red onions, halved and thinly sliced (about 2 1/2 pounds)

**1. Combine** first 6 ingredients in a medium saucepan, and bring to a boil. Stir constantly until sugar dissolves.

**2. Add** onion, and stir to mix. Reduce heat to low, and cook, stirring occasionally, 2 to 3 minutes or until onion turns translucent and pink. Remove from heat, and cool slightly. Chill in an airtight container 2 hours or until ready to serve. Store in refrigerator up to 7 days.

### 2 Summer Corn Relish

This recipe makes a lot of corn relish. Use extra (if there is any!) as a chip dip or a topping for your quesadillas, burritos, or fish tacos.

**MAKES:** 3 1/2 cups

**PREP:** 15 minutes **COOK:** 4 minutes

**3 1/2 cups fresh corn kernels (about 9 ears)**

- 1/2 red bell pepper, cored, seeded, and chopped
- 2 tablespoons minced red onion
- 1 1/2 teaspoons grated fresh ginger
- 1 garlic clove, minced
- 2 tablespoons cider vinegar
- 1 tablespoon sugar
- 1/2 teaspoon yellow mustard seeds
- Kosher salt, to taste
- Freshly ground pepper, to taste
- 5 fresh basil leaves, thinly sliced

**1. Place** first 8 ingredients in a Dutch oven, and bring to a simmer, stirring occasionally. Add kosher salt and pepper.

**2. Cook,** stirring often, about 4 to 5 minutes or until corn is glossy but still slightly crunchy. Remove from heat, add basil, and let cool. Chill in an airtight container until ready to serve.

### 3 Grated Coleslaw

This mustardy slaw is tart by itself but right at home on a just-grilled dog. The slaw tastes great after chilling 2 hours and will continue to improve for 3 days; store, chilled, in an airtight container. For a quick and easy coleslaw, buy grated cabbage and carrots in your



grocer's produce section, and mix with your favorite creamy jarred dressing.

**MAKES:** 3 1/2 cups **PREP:** 20 minutes

**COOK:** 10 minutes **CHILL:** 20 minutes

- 1 cup white vinegar
- 1 tablespoon honey
- 1 head green cabbage, cored and grated (about 2 pounds)
- 2 carrots, grated
- 2 green onions, minced
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 1/4 cup mayonnaise
- 2 tablespoons Dijon mustard
- Pinch of ground red pepper
- 1/4 cup chopped parsley

**GARNISH:** grated carrots

**1. Reduce** vinegar by half in a small saucepan over medium-high heat, about 10 minutes. Stir in honey, and let cool.

**2. Combine** cabbage, 2 grated carrots, and green onions in a large bowl; toss with vinegar mixture to mix. Add kosher salt and ground black pepper, and toss again. Chill and let stand about 20 minutes.

**3. Stir together** mayonnaise, mustard, and ground red pepper in a small bowl. Add parsley, and toss with cabbage mixture. Chill 2 hours in an airtight container until ready to serve. Garnish, if desired. >

### Taste Test: Hot Dogs

Food editors Kim Sunée and Daniel Schumacher sampled many varieties: "We tested chicken and turkey dogs, which were a nice alternative to beef and pork, but tofu and soy 'hot dogs' were dry and tasteless with a rubbery texture, not unlike a pink eraser."

Our No. 1 choice is Lobel's Hot Dogs and Chicken Supremo Italian Sausages—shippable to all 50 states; lobels.com.

#### Other Picks

- Hebrew National kosher Beef Franks
- Nathan's All-beef
- Niman Ranch Fearless Beef
- Applegate Farms Organic Hot Dog