



Andrew Zimmern's Canteen Dog

6 Piedmontese all beef hot dog or other bespoke dog of your choosing
Grain Mustard
Roasted Vegetable Mayo
Cabbage Slaw
Pickled jalapenos
Spice mix for finishing
Butter
6 Martin's "Long Potato Roll" 5 3/4" long

Steam, broil, boil or grill your dogs. Brush the hot dog bun with melted butter and toast it on all sides on a stovetop griddle. It should be golden brown and crispy on the outside and warm in the middle. Place the heated hot dog in the bun. Spoon mustard down the side of the hot dog. Spoon veggie mayo down the other side of the hot dog. Add 1/3 cup cabbage slaw on top of the dog. Place slices of pickled jalapeno on top of the coleslaw. Sprinkle with the Hot Dog Spice.

Roasted Veggie Mayo

1 sweet yellow onion
1 red bell pepper, cut into quarters
1 garlic bulb
2 roma tomatoes cut into quarters
salt and pepper
1 tablespoon olive oil
1 tablespoon lime juice
¼ cup cilantro leaves
2 cups mayonnaise, we love Just Mayo brand

Preheat the oven to 400 F. Remove the skin on the onions and cut into quarters through the root. Place onion, pepper, garlic and tomatoes in a bowl and season with salt and pepper. Add olive oil. Mix thoroughly and place onto a baking sheet. Roast until the vegetables are slightly charred and cooked through, approx. 30 minutes. Cool. Remove the skin/seeds from the peppers and skin from the tomato. Remove the root from the onion. Squeeze the garlic cloves from the bulb, discard the 'paper'. The garlic should be soft, sticky and sweet. Place all the ingredients except the mayonnaise in a food processor and blend thoroughly until smooth. Transfer vegetable mixture to a bowl and fold in the mayonnaise. Refrigerate. Yields 3 ½ cups.

Grain Mustard

You can cut this recipe in quarters if you like, but I suggest making the whole batch and giving away a few jars.

- 1 ¼ cups brown mustard seeds
- 1 ¼ cups yellow mustard seeds
- 3 ¾ cups malt vinegar
- 5 cups dark beer (dopplebock)
- 2 cups brown sugar
- 1 tablespoon salt
- 1 teaspoon ground allspice
- ½ teaspoon turmeric
- 2 ½ cups dry ground mustard

In a medium bowl, combine the brown and yellow mustard seeds with the vinegar and ¾ of the beer. Cover and refrigerate overnight.

In a medium saucepan, combine the remaining beer with brown sugar, salt, allspice and turmeric and bring to a boil. Remove from the heat, transfer to a blender and let cool. Add the ground mustard and the mustard seeds with their soaking liquid to the blender and puree. Transfer the mustard to glass jars. Cover and refrigerate overnight before serving. Yields 12 cup

Hot Dog Spice

- 2 oz celery salt
- 1 and 1/4 oz celery seed
- 1/2 oz dry spearmint
- 1/4 oz piment d'espellette
- 1t fresh ground black pepper

Mix all ingredients and store in airtight container

Pickled Jalapenos

- 16 jalapenos, thinly sliced in rings
- 2 cup Rice Vinegar
- 1 cup sugar
- ½ cup water
- 1 tablespoon Kosher Salt

Place the jalapenos in a heatproof container such as a mason jar. Add vinegar, sugar, water and salt to a small pot and boil until the sugar and salt dissolve. Pour immediately over the jalapenos. Allow the mix to come down to room temperature, cover and refrigerate.

Minted Cabbage Slaw

1 head green cabbage, sliced in quarters through the root and shaved paper thin on mandolin (discard slices of core)

1 cup mint leaves, fine julienne

2 cup scallions, sliced into thin rings

¼ cup fresh squeezed lemon juice

1 teaspoon kosher salt

Combine all ingredients in a large bowl. Best if used immediately. Lasts for 1 day and should be discarded after serving. But can be made ahead if you like, just don't combine ingredients until last minute

Yields 6 Hot Dogs.

Recipe compliments of Andrew Zimmern.