

GUASTELLO'S VILLAGE MARKET

Grilled Hot Dogs with All the Fixin's

Serves 8

Ingredients

Grilled Hotdogs

8 hotdogs
1 package hotdog buns

Zesty Pickle and Onion Fixin'

4 finely chopped pickles
1/4 finely chopped small white onion
3 tbsp. fresh flat-leaf parsley
2 tbsp. whole-grain mustard
Kosher salt
Black pepper

Tangy Horseradish Fixin'

3 tbsp. prepared horseradish
2 tbsp. sour cream
1 tbsp. white wine vinegar
1 tbsp. mayonnaise
1 tsp. sugar
1/4 head finely shredded purple cabbage (about 2 cups)
1 finely copped scallion
1 grated large carrot
2 tbsp. chopped fresh dill
Kosher salt
Black pepper

Spicy Chiles Fixin'

1 c. white wine vinegar
2 tbsp. sugar
1 tsp. coriander seeds
1/4 tsp. kosher salt
2 thinly sliced Fresno chiles
1 thinly sliced medium red onion

Instructions:

Grill 8 hotdogs over medium-high heat, turning often, until slightly charred and heated through, 4 to 5 minutes. If desired, grill the buns until lightly toasted. Serve with any or all of the following fixin's.

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Make Zesty Pickle and Onion Fixin': Stir together pickles, white onion, fresh flat-leaf parsley, and whole-grain mustard in a bowl. Season with kosher salt and black pepper. Makes about 2 cups.

Make Tangy Horseradish Fixin': Whisk together prepared horseradish (squeezed of excess moisture), sour cream, white wine vinegar, mayonnaise, and sugar in a bowl. Add purple cabbage (about 2 cups), scallion, carrot, and fresh dill. Season with kosher salt and pepper. Let sit, tossing occasionally, for 15 minutes. Makes 2 cups.

Make Spicy Chiles Fixin': Bring white wine vinegar, sugar, coriander seeds, and kosher salt to a simmer in a small pot over medium heat. Remove from heat and add Fresno chiles and red onion. Let sit, tossing occasionally, at least 25 minutes or up to 3 days. Makes 1 1/2 cups.

Credit: countryliving.com