



Korean Slaw Dog

Adapted from tasteandsee.com

8 Loma Linda Big Franks or Simple Franks

8 top sliced buns

16 ounces your favorite store-bought Kimchi

Slaw Dressing:

1/2 cup rice vinegar

1 tablespoon chili sauce (use Sriracha, Asian Chili Garlic Sauce, or Gochujang)

3 tablespoons light brown sugar

2 tablespoons Dijon mustard

1/3 cup extra virgin olive oil

1/2 teaspoon ½ salt and pepper

1 teaspoon sesame oil

Slaw:

2 tablespoons sesame seeds

1/2 head purple cabbage

1/2 head savoy cabbage

2 large carrots

1 tablespoon minced fresh ginger

3 jalapeño peppers, julienned (remove seeds and veins)

1/2 red onion, thinly sliced on a mandolin

Kickin' Ketchup:

1 cup ketchup

3 tablespoons Sriracha sauce

2 tablespoons low sodium tamari

1 teaspoon minced ginger

Kickin' Mustard:

1 cup yellow mustard

1 tablespoon low sodium tamari

3 tablespoons Kickin' Ketchup

1 teaspoon fresh ginger

1 tablespoon Sriracha sauce

1 tablespoon rice vinegar

Directions:For The Slaw Dressing:

Combine all dressing ingredients in a pint jar, screw on the lid tightly and shake it until mixed together thoroughly.

For The Slaw:

Toast sesame seeds for 2 minutes, until slightly golden in color, and set aside.

Thinly slice the purple & savoy cabbage, and place in a very large bowl

Peel & shred carrots, and add to bowl.

Remove seeds & veins from jalapeño peppers, then julienne and add to the bowl.

Add thinly sliced red onion and gently fold all ingredients together until well-mixed.

Prior to serving, add the Slaw Dressing to the bowl and gently fold it into the slaw.

For The Kickin' Ketchup:

Combine ketchup, sriracha, tamari, and minced ginger, and mix thoroughly

For the Kickin' Mustard:

Combine all ingredients and mix thoroughly

To Assemble:

Heat Big Franks however you desire. (grill, fry, microwave)

Place 1-2 ounces of kimchi in each bun, then the hot dog, then top with

Slaw. Drizzle the dogs with Kickin' Ketchup and Kickin' Mustard, and serve warm.

Submitted by Anne R. of North Carolina