

Bacon 'Dog' with Jalapeno Jelly

*Andrew Zimmern, chef and owner - AZ Canteens, Minneapolis, MN
Parade Magazine*

Servings: 6

JALAPENO JELLY

3 ounces jalapeno peppers, stemmed and seeded

1 ounce serrano peppers, stemmed and seeded

1/2 cup apple cider vinegar, divided

1 1/2 cups sugar

1 tablespoon pectin powder

VINEGAR SLAW

3/4 cup apple cider vinegar

6 tablespoons safflower oil

2 tablespoons sugar

2 tablespoons maple syrup

2 teaspoons fennel seeds, toasted and ground

1/2 teaspoon salt

1 teaspoon dry mustard

1/2 teaspoon celery seed

1 pound green cabbage leaf, finely shredded

3/4 cup grated carrots

2 tablespoons minced parsley

1 1/2 teaspoons salt

BACON DOG

42 ounces slab bacon, cut into six seven-ounce strips

*6 hot dog buns, split
melted butter*

Make the jelly: Combine 1/4 cup of apple cider vinegar and the jalapeno and serrano peppers in a blender. Puree. In a medium saucepan, combine the pepper puree with 1/4 cup of apple cider vinegar and the sugar. Bring to a boil. Cook for 5 minutes, stirring constantly. Gradually whisk in the pectin powder. Cook for 1 minute. Remove from the heat. Skim off any foam. Cool. Refrigerate.

Make the slaw: In a saucepan over medium, combine the apple cider vinegar, safflower oil, sugar, maple syrup, fennel seeds, salt, dry mustard and celery seed to make the slaw dressing. Bring to a boil. Reduce the heat. Simmer, stirring, until the sugar is dissolved. Cool and refrigerate.

In a large serving bowl, combine the cabbage, carrot, parsley and salt. Add 1/2 cup of the dressing. Toss to combine. Add more dressing, if needed, but the slaw should not become soggy.

Make the dogs: Preheat the oven to 275 degrees. Cut the bacon into six strips (7 ounce ea). Place the bacon on a rimmed baking sheet. Bake for 45 minutes. Heat a large cast-iron skillet over high heat. Sear the bacon for 1 to 2 minutes on each side.

Split six hot dog buns, leaving them hinged on one side. Brush all of the sides with melted butter. Toast the buns. Divide the bacon among the buns. Spread each dog with jalapeno jelly and top with cabbage slaw.

A pork-bellied version of a hot dog served for 15 years at his stadium concessions. To be made at home, you will need a large chunk of slab bacon that can be cut into hefty strips. Order it ahead of time from your butcher or online at www.Smokehouse.com.

Per Serving (excluding unknown items): 1656 Calories; 114g Fat (62.0% calories from fat); 66g Protein; 91g Carbohydrate; 4g Dietary Fiber; 169mg Cholesterol; 4141mg Sodium. Exchanges: 1 1/2 Grain(Starch); 8 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 17 1/2 Fat; 4 Other Carbohydrates.