

Swede Doggy Dogs with Shrimp Salad

SERVES 8

My very first job was at a hot dog stand in Göteborg. It was one of the simplest and most entertaining jobs I had growing up. Nighttime was the busiest. Bar hoppers and club goers were our biggest customers, and because they'd often had a lot to drink, they were gregarious—they tipped super well. I made some dirty-water dogs like they do in New York, but most of the time I'd grill them. But you'll see that there's a big difference between Swedish hot dogs and their American cousins. We serve ours with a sweet shrimp salad on top. This is my mash-up of an American corn dog and a Swedish hot dog. If you want, give them a shot or two of hot sauce.

FOR THE SHRIMP SALAD

½ pound small (36–45) shrimp, shells on
1 tablespoon mayonnaise
Juice of 1 lime
1 tablespoon chopped fresh dill
1 teaspoon horseradish (preferably freshly grated)
1 small red onion, finely chopped
½ cup coarsely chopped arugula

FOR THE CORN DOGS

1 cup yellow cornmeal
1 cup all-purpose flour, plus more for dredging
¼ cup sugar
4 teaspoons baking powder
¼ teaspoon kosher salt
1¼ cups milk
2 large eggs
Peanut oil, for frying
8 Popsicle sticks
8 hot dogs (I like Dietz & Watson)
1 romaine lettuce heart, leaves separated

MAKE THE SHRIMP SALAD

1. Bring a small saucepan of salted water to a boil. Add the shrimp and cook until pink and opaque, 2 to 3 minutes. While the shrimp cook, fill a bowl with ice and cold water. Once the shrimp are cooked, drain, then drop into the ice water to cool. Shell the shrimp.
2. Whisk the mayonnaise, lime juice, dill, and horseradish together in a medium bowl. Add the onion, arugula, and cooled shrimp and mix well. Cover and refrigerate until you're ready to serve.

MAKE THE CORN DOGS

3. Whisk the cornmeal, flour, sugar, baking powder, and salt together in a medium bowl. In a separate bowl, whisk the milk and eggs. Make a well in the dry ingredients, pour in the wet ingredients, and whisk until no lumps remain.

4. Fill a large, heavy-bottomed saucepan half full with oil and heat to 350°F (you can also use an electric deep-fryer).

5. Push a Popsicle stick into an end of each hot dog, leaving a handle. Place some flour in a shallow bowl. Dredge the hot dogs in the flour. When the oil is hot, use the handle to dip a hot dog in the batter; let the excess drip off. Lower halfway into the oil and hold it there for 10 seconds, then release it (this helps prevent the dog from sticking to the bottom). Work in batches so you don't overcrowd the pan. Fry until the batter is puffed and golden, 2 to 3 minutes. Drain on paper towels.

6. To serve, place a corn dog in a romaine leaf and top with a spoonful of shrimp salad.