

# KOREAN SLAW DOGS

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Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**

*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# KOREAN SLAW DOGS

*Chef Gary Parsons*

## *Ingredients*

SERVES 4 PORTIONS

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**CA723 Rare & Pasture Beef Frankfurters** 4 sausages  
Top Cut Hot Dog Buns 4 buns

## *Slaw*

**H5569 Gotcha Ketchup** 50ml  
**IN993 Eaten Alive, Classic Spicy Kimchi** 100g  
Red Cabbage, thinly sliced 1.4kg  
White Cabbage thinly sliced 1.4kg  
Red onion, cut in half, peeled, thinly sliced 1 whole onion  
Carrots, peeled & grated 2 carrots  
Kickin Mustard Sauce 50ml  
Green Chiili, seeds removed & finely chopped 4g  
Sesame Seeds, toasted 2g

## *Kickin Mustard Sauce*

Frenchies Mustard 50g  
Soy Sauce 10g  
Siracha Sauce 5g  
Rice Vinegar 5g  
Fresh Ginger, grated 5g



KOREAN HOT DOG  
*with Eaten Alive Spicy Kimchi slaw*

*Method for Kickin Mustard Sauce*

1. Combine all ingredients and mix thoroughly.

*Method for the slaw dog*

1. Weigh out all the ingredients for the slaw, then add the slaw mix into a large bowl. Drain the kimchi, once drained, chop ready so it can be added to the slaw mix. Check the the slaw to see whether it needs further seasoning.
2. Heat the frankfuthers in a steamer/ Baine marie at the temperature of 75c.
3. Whilst the frankfuthers are cooking, get the rolls ready to serve. Spoon the Korean slaw into the hot dog rolls, then place the frankfurter on top of the slaw.
4. Finish, by adding the Kickin mustard and Gotcha ketchup on top of the hot dog, then Sprinkle the green chill and Sesame seeds over the hot dog.

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*Eaten Alive, Classic Kimchi*

A faithful rendition of Korea's favourite condiment, this classic kimchi packs a punch thanks to a combination of chilli, garlic, ginger and spring onions with Chinese leaf cabbage. Funky and fresh at the same time, it adds a kick to everything from poached eggs to washed rind cheeses.

*Gotcha Ketchup*

Glossy terracotta-red, Korean-inspired sauce, made using a traditional gochujang fermented chilli paste. Sweet and sour flavours followed by a smoky, umami chilli kick.

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