

# What's Cooking at CAB

With Chef Michael Ollier

## Big bang, beefed up

There's a holiday for everything these days, including the humble frankfurter. July is National Hot Dog Month and National Picnic Month. Add Independence Day, and there's more than enough reason to celebrate outdoors. For me, an affair to remember begins and ends with great food. It's the life of the party, so to speak.

We host a summertime gathering in my neighborhood every year. Friends and local folks convene with their favorite dishes for the Arbor Street Block Party. We close the road to traffic; create a grill zone; and serve sizzling franks, burgers and, of course, potluck. My wife, Anne-Marie, is a children's librarian.

While I man the grill, she corrals neighborhood kids with games and races. It's become a tradition that is made even more memorable by the tastes and sounds of summer.

As you head to the grill for your own frankfurter feast (with or without fireworks), dress things up a bit with gourmet, Old World-style franks and creative toppings. Here's a great relish recipe I like to make ahead of time to use on my frankfurters and burgers. Frankly speaking, it adds a whole new dimension of flavor that will have you seeing stars — or at the very least, sparklers.

*Until next time,  
— Chef Michael*

## Sweet Onion Relish

### Ingredients:

5 Tbs. butter  
3 cups sweet onion, finely chopped  
 $\frac{3}{4}$  cup leeks, finely chopped  
 $\frac{3}{4}$  cup red pepper, finely chopped  
2 tsp. dry mustard  
2 Tbs. light brown sugar  
 $\frac{1}{3}$  cup apple juice concentrate  
 $\frac{1}{2}$  cup scallions, finely chopped

### Instructions:

1. In a skillet, melt butter; add onions, leeks, peppers, dry mustard, sugar and apple juice concentrate. Cook for about a half hour until onions are fully translucent and begin to brown.
2. Add scallions after browning to retain some color. Serve immediately or store refrigerated.

**Source:** Recipe provided by the CAB® brand.

