

# Ye Olde Oak<sup>®</sup>

Recipe

## Hot Dog Caesar Salad



### Ingredients

- 1 medium ciabatta loaf (or 4 thick slices crusty white bread)
- 3 Tablespoons of olive oil
- 4 Ye Olde Oak Jumbo Hot dogs
- 1 large cos or romaine lettuce, leaves separated

### For the Dressing:

- 1 garlic clove
- 2 anchovy's
- medium block Parmesan
- 5 tbsp mayonnaise
- 1 tbsp white wine vinegar

### Method

Heat oven to 200C/fan 180C/gas 6. Tear the bread into big, ragged croutons or, if you prefer, cut with a bread knife. Spread over a large baking sheet or tray and sprinkle over 2 tbsp olive oil. Rub the oil into the bread and season with a little salt if you like (sea salt crystals are best for this).

Bake for 8-10 mins, turning the croutons a few times during cooking so they brown evenly.

Rub Ye Olde Oak Jumbo Hot dogs with remaining oil, season. Place pan over a medium heat for 1 min, until hot, but not smoking. Lay the Hot Dogs on the pan (it will sizzle if it's hot enough) and leave for 1 min. Turn the hotdogs, then cook for 1 min more.

Bash the garlic with the flat of a knife and peel off the skin. Crush with a garlic crusher. Mash the anchovies with a fork against the side of a small bowl. Grate a handful of cheese and mix with the rest of the dressing ingredients. Season to taste. It should be the consistency of yogurt - if yours is thicker, stir in a few tsps water to thin it.

Shave the cheese with a peeler. Tear lettuce into large pieces and put in a large bowl. Cut Hot Dogs into bite-size strips and scatter half over the leaves, along with half the croutons.

Add most of the dressing and toss with your fingers.

Scatter the rest of the Hot Dogs and croutons, then drizzle with the remaining dressing. Sprinkle the Parmesan on top and serve straight away.

For an added kick use Ye Olde Oak Hot Chilli Dogs