

WINTER HOT DOGS WITH FRANKFURTER SAUSAGE

INGREDIENTS

1 pack Garden Gourmet Frankfurters
¼ red cabbage
250 ml white vinegar
250 ml water
1 tbsp brown sugar
1 tbsp salt
3 hotdog buns
2 white onions
3 tbsp dried onions or fried onions
25 g parsley
1 tbsp mustard
1 tbsp ketchup

 2 SERVINGS

 35 MIN

 EASY

Our delicious and easy vegetarian hot dogs recipe made with Garden Gourmet Frankfurters will warm you up this winter, with a twist!

PREPARATION

1. Make pickled red cabbage

Cut the red cabbage in strips and put it in a bowl. In the same bowl, add the vinegar, the water, the brown sugar and the salt. Mix it all together and let it marinate for at least one night.

2. Caramelize onions

Melt some butter in the pan and fry the onion over medium heat for 30 minutes. The onion is ready when it gets golden brown and sweet.

3. Bake the Frankfurters

Bake the Garden Gourmet Frankfurters according to the instructions on the package.

4. Build your hot dogs and enjoy!

Cut each bun open lengthwise and place two sausages between each bun. Finish with the pickled red cabbage, dried onions and a bit of parsley. You can finish it up adding some ketchup or mustard.

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**