

INGREDIENTS

1 pack Garden Gourmet Sensational Sausage

100 g of sauerkraut

2 pickles

1 red onion

Few leaves of lettuce

Mustard

2 pieces of baguette, or bread of your choice

 2 SERVINGS

 20 MIN

 EASY

This Garden Gourmet vegan hot dog recipe is made with our Sensational Sausage, sauerkraut, pickles and fried onions, and will make everyone satisfied!

PREPARATION

1. Cook the sauerkraut (Optional)

If you want you can cook the sauerkraut for about 15 minutes so that it becomes softer, but uncooked sauerkraut is also very tasty and crispy!

2. Sautéed onion and prepare veggies

Cut the onion into half rings and stir fry in a little oil until lightly browned. Cut the pickles and wash the lettuce.

3. Grill Sensational Sausages

Heat the grill pan or BBQ and grill the Garden Gourmet Sensational Sausages in approx. 8 minutes until brown and cooked.

4. Toast the baguette, fill it up, and enjoy!

Cut the baguette in half and grill the inside in the grill pan or BBQ, cover with mustard and put leaves of lettuce on it. Eventually add the sausage.

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