



# Hot Dogs with Fruity Apple Salsa

🕒 35–40 Min   

## Preparation

- 1 First prepare the marinade for the sausages. Mix together the oil with the Barbecue Seasoning Mix and some mustard. Then coat the sausages with the marinade and allow to infuse a little.
- 2 Meanwhile, finely dice the apple, cucumber, the red onion and the cilantro. Mix all the ingredients together and season with the juice of a lime.
- 3 Cut the rolls or hot dog buns lengthways (but don't cut all the way through) and heat on both sides on the grill. Thinly slice the pickles.
- 4 Cook the sausages on the grill then fill the hot dog buns with the salsa, pickles and the sausage. Finally garnish with crispy onions, ketchup and mustard.

## Ingredients 4 Portions

♦ = Kotányi Produkte

4 pcs.	Hot dog buns
4 pcs.	Barbecue sausages, long
5 pcs.	Pickles, large
2 tbsp.	Oil, neutral
1 tbsp.	Mustard
4 tbsp.	♦ Crispy Onion
1 tbsp.	♦ Grill Barbecue Spice Mix
	Ketchup to taste
	Mustard to taste

For the apple salsa

1 pcs.	Apple
0.5 pcs.	Cucumber
1 pcs.	Onion, red
3 pcs.	Sprigs of cilantro, fresh
1 pcs.	Lime

