

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