



Grilled hot dogs in two variations

Two variations of the German-American classic, refined with smoky barbecue sauce and fruity tomato ketchup.

Zutaten

8 Portionen

Ingredients Classic hot dogs

4 Brioche hot dog buns

4 Sausages (optional vegan sausages)

Byodo frying oil rapeseed

150 g pickled burger gherkins

200 g Red cabbage

2 EL Byodo white wine vinegar

1 EL Byodo rapeseed oil, virgin

1 TL Sugar

0.5 TL Byodo sea salt

4 EL Fried onions

Byodo tomato ketchup without granulated sugar

Byodo medium hot mustard

Ingredients Barbecue Hot Dogs

4 Brioche hot dog buns

4 Sausages (optional vegan sausages)

Byodo frying oil rapeseed

4 medium-sized tomatoes

1 Handful Rocket

0.5 Avocado

4 Handles Coriander

1 Handful Byodo crispy corners

Zubereitung

Preparation Classic hot dogs

Cut or slice the red cabbage into thin strips. Place in a bowl and marinate with white wine vinegar, rapeseed oil, sugar and salt. Mix well and leave to infuse.

Brush the grill rack with a little cooking oil and grill the sausages on all sides for about 5-8 minutes until golden brown.

Cut open the brioche buns. Place one sausage in each hot dog bun. Spread with ketchup and mustard. Top with burger gherkins, red cabbage and fried onions.

Preparation of barbecue hot dogs

Wash and spin dry the rocket. Cut the tomatoes into thin slices and the avocado into small pieces. Pluck the coriander leaves from the stalks.

Brush the grill rack with a little cooking oil and grill the sausages on all sides for about 5-8 minutes until golden brown.

Cut open the brioche buns. Place one sausage in each hot dog bun. Spread the barbecue sauce on top. Top with tomatoes, avocado, rocket, coriander and crispy wedges.