



# 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



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.

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