

INGREDIENTS

3 packs Garden Gourmet Sensational Sausage

6 hot dog buns

1 avocado

6 cherry tomatoes

1 leaf of red cabbage

1 leaf of pointed cabbage

1 carrot

1 head of Romaine lettuce

100g mushrooms

1 red onion

1 spring onion

1 bunch of coriander

1 cm fresh ginger

1 lime

1 clove of garlic

25 g thin rice noodles

2 tsp horseradish puree (jar) or 2 tsp wasabi (hot paste)

A bit of salt

Some cayenne pepper

1 tbsp sweet chili sauce

1 tbsp soy sauce

1 tbsp sesame oil

Roasted sesame seeds

2 tbsp vegan mayonnaise

1 tbsp spicy fine French mustard (Dijon)

2 tbsp fried onions (ready to use)

Olive oil

Salt and pepper



Why have your ordinary hot dog when you can have three delicious recipes, and make it double for each? Made with Garden Gourmet Sensational Sausages, the California hot dog, Asian slaw hot dog, and Mushroom Onion hot dog are perfect treats for any gathering or celebration!

PREPARATION

1. Grill the hot dog buns

Cut a V shape from the top of the 6 buns to make room for the filling, or cut them in half lengthwise. Grill the cut side briefly in the grill pan or simply in a frying pan, or under the oven grill.

2. Make the guacamole and sauces (California hot dog)

For the guacamole: Halve the avocados, remove the stone and mash the flesh. Stir in finely chopped garlic and season with salt, pepper and lime juice.

For the sauce: Mix the mayonnaise with the horseradish puree.

3. Prepare the veggies

For the California hot dogs: Cut the tomatoes into wedges.

For the Asian slaw hot dogs: Cook the rice noodles according to the package instructions. Cut the red cabbage, pointed cabbage and carrot into strips as thin as possible. Cut the spring onion into rings.

For the mushroom onion hot dog: Cut the lettuce into thin strips, the onion into rings and the mushrooms into slices.

4. Make the coleslaw (Asian slaw hot dog)

Mix the cabbage, spring onion, carrot and rice noodles.

For the dressing, mix the soy sauce with chili sauce, sesame oil and grated ginger. Season the coleslaw with the dressing.

5. Fry the onions and mushrooms

Fry the onions and mushrooms in 2 frying pans. Fry the onions occasionally, stirring in some oil, over medium heat until they turn brown and start to caramelize slightly. Fry the mushrooms until most of the moisture has evaporated. Season with salt and pepper

6. Prepare the Sensational Sausages

Cook the Garden Gourmet Sensational Sausages either in a fry pan or over the grill according to the directions on the package.

7. Build the California hot dog

Divide some guacamole and tomatoes in the sandwiches. Place the hot dogs on top and garnish with the rest of the tomatoes and roughly chopped coriander. Apply or scoop the horseradish mayonnaise on top.

8. Assemble the Asian slaw hot dogs

Divide a portion of "coleslaw" into the buns and top with the hot dogs. Garnish with some more slaw. Top with extra sweet chili sauce and sprinkle with sesame seeds.

9. Build the mushroom onion hot dog

Cover the rolls with mayonnaise and spread some chopped lettuce in it. Place the hot dogs on top and spread the warm fried onion and mushrooms on top. Apply the mustard over it in zigzag and sprinkle the crispy fried onions on top.