

★ U.K. ★ BBQ ★ Week ★



Direct grill



Final Temp
72°C/160°F



20 mins



£5



Serves 4

RECIPE

American Style Hot Dogs



INGREDIENTS

For the Hotdogs

4 Sausages

4 Hot Dog Rolls

Left over Chilli (from the OTT Chilli recipe)

Grated cheese

American Mustard

Ketchup

For the Beer onions

2 Small onions sliced into half moons

2tbls olive oil

200mls of beer

METHOD

1. Set your bbq up for the canyon method, i.e coals on one side and none on the other which creates a cool zone to control flare ups
2. Grill you sausages until they reach an internal temp of 160F or 72C and are golden brown.
3. Heat your chilli in a pot while the sausages are cooking
4. To make the beer onions heat the oil in a frying pan and soften the onions slightly, add a little beer and simmer until it evaporates (similar to making a risotto) repeat until all the beer is used up and the onions are soft and sweet.
5. Slice the Hot Dog rolls and load with your toppings of choice and drizzle with ketchup and American mustard.