



Luxury hot dog buns: Spicy and Smokey Hotdogs



Ingredients

- 50 gram mature cow cheese
- 1 Smoked cow's cheese
- 1 Spicy nut mix
- 1 Quadruple Henri Willig Beer
- 1 Chef's selection dip Jalapeno
- 500 grams of onions
- 4 hot dog buns
- 4 hot dogs
- 4 tbsp mayonnaise
- 2 tbsp mustard
- 30 ml lemon juice
- 0.5 tsp ketchup
- 50 gram sundried tomato
- 5 tbsp olive oil
- 25 grams of black olives
- 15 gram pine nuts

Preparation method luxury hot dog buns

Fancy something savoury with a touch of luxury? Try this tasty hot dog recipe! These spicy and smokey hot dogs, with homemade mustard mayonnaise and decorated with caramelised onion, are a real treat. Ideal for a hearty lunch or as a main course at a casual dinner. With a mix of young, aged and smoked cheese, these hot dogs take on an irresistibly rich flavour. Follow our simple step-by-step recipe to make these luxurious hot dogs yourself. Whether for a cosy brunch or a casual get-together, these hot dogs are guaranteed to please!

Preparation

- 1: Cut the onions into rings.
- 2: Melt some butter in the pan and add the onions. Put on low heat. Put a lid on the pan for 10 minutes. This will release the moisture from the onions and allow them to caramelize. When the onions turn brown they are ready, This takes at least half an hour to an hour.
- 3: Warm the hot dogs.
- 4: Grate the smoked cheese.
- 5: Cut open the buns, put the hot dog in between, put some of the caramelised onions and smoked cheese on top and let the cheese melt in the oven.
- 6: Meanwhile, make the mustard mayonnaise. Mix the mayonnaise, mustard, ketchup and lemon.
- 7: When the hot dogs come out of the oven put some sauce on them.
- 8: Cheese tapenade Mix the sun-dried tomato black olives, cheese, pine nuts and olive oil in a food processor, If the mixture is too dry add more olive oil.



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Ready to make your own luxury hot dog buns?

Your homemade spicy and smokey hot dogs are now ready to serve! Rich in flavours and textures, these luxurious hot dogs are the perfect dish for any occasion. Enjoy them with friends and family and share the joy of cooking with love and creativity. Bon appetit!

