



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

Spicy tough hot dogs with caramelised onion.

Cut the onions into rings.

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.

Warm the hot dogs.

Grate the smoked cheese.

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.

Meanwhile, make the mustard mayonnaise.

Mix the mayonnaise, mustard, ketchup and lemon.

When the hot dogs come out of the oven put some sauce on them.

Cheese tapenade

Mix the sun-dried tomato black olives, cheese, pine nuts and olive oil in the food processor, If the mixture is too dry add more olive oil.

Thanks again Evelien from @Gezelligerecepten for this sturdy treat!