



## Homemade Classic Hot Dogs



### PREP TIME

10 minutes

### COOKING TIME

5-7 minutes

### SERVES

4 people

### INGREDIENTS

- 4 hot dog sausages
- 4 hot dog buns
- 4 tbsp ketchup
- 2 tbsp honey mustard
- 1/2 onion, sliced
- 4 pickles, sliced
- Chili flakes to taste

### STEPS

1. Preheat the grill or frying pan to medium-high heat.
2. In a mixing bowl, combine the ketchup and honey mustard.
3. Grill or fry the hot dog sausages for 5-7 minutes, or until fully cooked.
4. While the sausages are cooking, slice the onion and pickles.
5. Prepare the bread by toasting it in the EKAU Meshed Carbon Steel Long Bread mould.
6. Assemble the hot dogs by placing the cooked sausage on the bottom half of the bun. Add a spoonful of the ketchup-mustard mixture on top of the sausage. Add some sliced onions, pickles, and chili flakes.
7. Serve hot and enjoy!

### TIPS

- For a more flavorful hot dog, add some chopped herbs like parsley or thyme to the ketchup and honey mustard mixture.

### THE TOOLS WE USED



Long bread  
BREAD SERIES  
Mesh bakeware



Chef  
KNIFE

Home  
**ekau**<sup>®</sup>  
B R E A D