



## GRILLED HOT DOGS

### INGREDIENTS:

1 packaging Sokolów wieners  
1 packaging Sokolów raw smoked bacon  
few spoons mayonnaise

### HOT DOG BUNS:

15 g yeast  
120 ml water  
235 ml milk  
2 teaspoons sugar  
2-3 teaspoons salt  
55 g butter  
650 g flour + a little for dusting the board  
1 egg

### PICKLES:

few cucumbers  
100-150 ml apple vinegar  
1-2 tablespoons sugar  
2 bay leaves  
few grains allspice

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### PREPARATION:

1. Pour the milk into a saucepan placed on the side burner. Add the butter and heat until it melts. Combine the yeast with the sugar and warm water. Then add the cooled milk and butter (the ingredients must not be hot). Add flour and salt. Knead for 10 minutes, then set aside in a warm place to rise.
2. Cut the cucumbers into thin slices (use a vegetable peeler for this). Pour vinegar into a pot. Add bay leaves and allspice. Bring to boil and then cool down. Add the cucumber slices to the cooled marinade, mix well and set aside to marinate.
3. Shape the hot dog buns: divide the dough into pieces, roll them out on a floured pastry board into rectangles and roll them into the shape of rolls, then set aside for another 20 minutes. Heat a baking stone on the grill. Brush the rolls with a fork-mixed egg, transfer to baking paper, then place on a hot stone and bake until brown. After 10 minutes of baking, check the buns - if they become too browned on the underside, reduce the heat under the stone while increasing the heat around the stone. Similarly, if the buns brown on top but are pale on the bottom, increase the heat under the stone while minimising the heat around the stone.
4. Wrap the sausages in slices of bacon and grill. Cut the buns. Top with mayonnaise, bacon-wrapped sausages, ketchup, and pickles. For an adult version, finely chopped chilli peppers can be added to the hot dogs.