



HOT DOGS FOR KIDS

INGREDIENTS:

Sokoliki wieners
hot dog buns
potato crisps

SALAD:

1 tomato
1 cucumber
onions
bunch parsley leaves
salt and pepper
lemon juice

SAUCE:

1 head garlic
onions
oil
4 tablespoons mustard
1 tablespoon peach jam
some apple vinegar
50 ml apple juice

PREPARATION:

1. Fire up the barbecue (can be the disposable type) and start preparing the salad: Slice the tomato and cucumber and cut the onion into feathers. Chop the parsley leaves and add them to the vegetables. Season with salt and pepper and sprinkle with lemon juice. Mix thoroughly.
2. Prepare the sauce: cut the head of garlic and onion in half, coat with oil and place on the grill in the high heat section. Place a saucepan in the same part of the grill. Add the mustard and peach jam to the pot, drizzle with a little apple vinegar and pour in the apple juice. Chop the pre-grilled onion, crush the garlic and add to the rest of the sauce ingredients. Mix, place the saucepan on the grill in the indirect heat section.
3. Grill the sausages and buns.
4. Assemble the hot dogs: place salad on the bottom, top with the sausage, pour mustard sauce over the top, sprinkle the whole thing with crushed crisps.

TIP:

Use a disposable barbecue the same way you would do with a large barbecue - you need to take care to make two temperature zones. This will greatly expand its possibilities - not every food needs the impact of high temperatures. Some like to bake slowly. Make the most of it and your dishes will be even better!