

Sticky Cider Onion Hot Dogs



Serves 4 **Prep 15 mins**

Cooking 40 mins

Easy

Ingredients

30g butter
1 tbsp olive oil
2 finely sliced onions
100 ml dry cider
1 tbsp dark brown soft sugar
1 tbsp cider vinegar
1 tbsp Dijon mustard
2 tbsp mayonnaise
4 hot dog sausages
4 brioche hot dog buns

1. Melt 30g of butter in a pan with 1 tbsp olive oil. Add 2 finely sliced onions and a pinch of salt and fry for 25-30 mins or until caramelised. Add 100 ml dry cider and simmer until reduced.
2. Stir in 1 tbsp dark brown soft sugar and 1 tbsp cider vinegar. Mix 1 tbsp Dijon mustard with 2 tbsp mayonnaise.
3. Cook 4 sausages following packet instructions. Split 4 brioche hot dog buns and fill each with a sausage. Top with the onions and the mustard mayo.