

MasterFoodsTM

PROFESSIONAL

Posh Luxe Hotdogs
RECIPE

Posh Luxe Hotdogs



<?xml version="1.0"?>

TIME

10 min

INGREDIENTS

10 items

MAKES

4 servings

Upgrade your bar menu or for these high-end hotdogs. Smoky chorizo sausages with sweet caramelised onions, cheese, and a gherkin chimichurri inspired relish.

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INGREDIENTS

For the Gherkin Chimichurri

- 4 tbsp. MasterFoods™ Professional Gherkin Relish
- 2 tsp. MasterFoods™ Professional Chilli Flakes
- 1 tbsp. ground cumin seeds
- 1 tbsp. fresh coriander, roughly chopped

For the Hotdogs

- 1 tbsp. olive oil
- 4 chorizo sausages
- 4 brioche hotdog buns
- 4 tbsp MasterFoods™ Professional Caramelised Onion Relish
- Grated cheddar and Red Leicester cheese, or similar, to serve
- 4 packets MasterFoods™ Professional American Mustard Squeeze-On, to serve
- Fresh coriander, to serve

PRODUCTS USED



MasterFoods Professional Caramelised Onion Relish 2.7kg

[SEE DETAILS](#)



MasterFoods Professional Chilli Flakes 325g

[SEE DETAILS](#)



MasterFoods Professional Gluten Free Gherkin Relish 2.7 kg

[SEE DETAILS](#)



MasterFoods Professional Green Tomato Relish 2.7kg

[SEE DETAILS](#)



MasterFoods Professional Tomato Pickle Relish 2.6kg

[SEE DETAILS](#)

Cooking Instructions:

1. 1
For the gherkin chimichurri, mix all ingredients in a bowl until well combined. Set aside until needed.
2. 2
Heat a frying pan on medium to high heat and add oil. Pan fry sausages for 15 minutes or until cooked through. Remove from pan and let cool slightly.
3. 3
To assemble, heat buns under the grill until lightly toasted, spread the caramelised onion relish on the buns, top with a sausage, gherkin chimichurri, cheese, and squeeze over the mustard and garnish with fresh coriander.

Tips

1. 1
For a vegan friendly option, omit the butter and replace the chorizo and brioche buns with plant-based sausages and conventional hotdog buns.
2. 2
For more condiments add MasterFoods™ Tomato Sauce Squeeze-On or MasterFoods™ Mayonnaise Squeeze-On.
3. 3
For another chimichurri option, try substituting in MasterFoods™ Professional Green Tomato Relish or MasterFoods™ Professional Tomato Pickle in place of the gherkin relish.
4. 4
Add some crunch and texture by topping with crispy shallots.

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[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



Shredded Barbecue Chicken Pancakes

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



Gua Bao Buns

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



New York Inspired Tagliatelle Pasta

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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