
Portuguese Sausage Banh Mi Hotdogs with Pickled Summer Vegetables

Total time: 45 min Yield: 4 servings

Ingredients

1/2 cup daikon (julienne)
1/2 cup carrots (julienne)
1/2 cup zucchini (julienne)
1/2 cup sweet onion (julienne)
1 cup water
1 cup sugar
1 cup apple cider vinegar
1/2 Tbsp salt
8 skewers 6 to 8 inches long (soak in water for 10 minutes)
1 pkg 16 oz. Frank's Foods Portuguese Sausage hotdogs
1 pkg 8 hot dog buns
Sriracha mayo or mayo
1/2 cup cilantro leaves (for garnish)
1/2 cup basil leaves (for garnish)

Prep Time: 30 min Cooking Time: 15 min Total Time: 45 min

Instructions

In a heat proof bowl, place the daikon, carrots, zucchini and onion. Combine water, sugar, vinegar and salt in a saucepan. Bring to a boil, stirring until sugar and salt has dissolved. Pour the boiling pickling liquid over vegetables and let marinate at least 15 to 20 minutes. Once cooled, drain the pickled vegetables.

While vegetables are marinating, pre-heat grill on medium high heat. Grill the sausage for two to three minutes per side achieving a nice char. Once cooked, place on a plate with paper towels to absorb the extra oil from sausage.

To assemble the hotdog, spread each half of bun with desired amount of mayonnaise, add sausage, top with desired amount of pickled vegetables, cilantro and Thai basil. Enjoy these delicious summertime hotdogs with your favorite side dishes.

Recipe brought to you by:

Chef Ryan Covert