

PORK AND APPLE SKINLESS SAUSAGES (AMERICAN HOTDOGS)



INGREDIENTS

- 100g pork mince
- 1tb egg
- 1/2 onion, finely diced
- 1/2 apple, peeled and grated
- 1 tb garlic, crushed
- 1/4 tb sage, chopped finely
- 1/2 tb parsley, chopped finely
- 1/4 tb mustard powder
- 1/4 cup breadcrumbs
- 1 tb oil to cook sausages
- 2 hotdog rolls
- 50g cheese, grated
- 1/4 onion
- American mustard
- Tomato sauce
- Homemade bread and butter cucumber pickles



METHOD

1. Place pork mince, 1 tb egg, onion, apple, garlic, sage, parsley, mustard powder and breadcrumbs into a bowl and mix together.
2. Press mince mixture together to form two sausages
3. Heat oil in frypan and cook sausages gently on medium heat.
4. Add onions and cook until caramelized, golden in colour.
5. Construct your hotdog with your homemade sausage, homemade pickles, mustard, cheese, onion and sauce.