

Jack Daniel's® Full Flavour Smokey™ Loaded Dogs

Ingredients

4 Smoked fresh pork sausages

4 Brioche Hotdog Buns

2 Onions (thinly sliced)

50g Plain flour

Rapeseed Oil

200g Thinly sliced red cabbage

2tbsp Mayonaise

1tsp Cider vinegar

Salt and pepper

1 bottle of Jack Daniel's® Full Flavour Smokey Barbecue Sauce

Method

Marinate one of the onions in 3 tbsp Jack Daniel's® Full Flavour Smokey Barbecue Sauce and leave for 30 minutes

For the other onion mix with 3tbsp of Jack Daniel's® Full Flavour Smokey Barbecue Sauce and fry over a low heat until golden and caramelised

Mix the Cabbage, vinegar and mayo. Season with salt and pepper and set aside

Remove the sliced onions from the marinade and toss in the flour to coat, fry in oil until golden and crisp. Remove from oil and drain on kitchen paper. Season with salt

Grill the hot dogs on medium heat until fully cooked

To assemble, spoon caramelised onion onto each bun, top with the sausage then slaw and crispy onions and to finish drizzle with the remaining Jack Daniel's® Full Flavour Smokey Barbecue Sauce