



## UK Sausage Week Recipe

### Spicy Toffee Apple Hot Dogs with Apple Puree & Crispy Onions

---



#### Ingredients

- Arthur Pipkins spicy toffee apple sausages
- 5-6 medium sized apples
- 1 tsp ground cinnamon
- 1 tbsp caster sugar
- Thinly sliced red onions
- Seasoned flour
- Buttermilk or milk
- Hot dog buns
- Thyme leaves for garnish

#### Method:

1. Fry sausages in a pan and finish off in the oven.
2. Wash the apples and then peel, core and slice them.
3. Place the apples, sugar and cinnamon in a large pan and put in just enough water to cover them.
4. Bring the apples to a boil, then gently simmer for 15-20 mins or until soft.
5. Drain the apples and then using a hand blender, potato masher or spoon to mash the apples into a thick puree.
6. Place in the fridge to cool before serving.
7. Slice the onion rings very thinly using a mandolin, then place these into the flour, the buttermilk and then back into the flour.
8. Fry at 190°C for 4 minutes or until golden brown.
9. Build the hot dog by using the apple puree as the sauce inside the bun, place the cooked sausage on top and then add the puree on top with crispy onions and thyme leaves for garnish.

Recipe provided by  
Innovative Food Ingredients,  
distributor of Arthur Pipkins  
Sausage Mixes.

