



## SMOKED FRANKFURTER HOTDOGS WITH CRISPY ONIONS AND REMOULADE

— with *Spier Signature Cabernet Sauvignon* —

When simple street food is done well, it becomes outstanding. The details matter: for example, toast the buns on their buttered sides and serve the onions while they still have their full crunch. Choose the best Frankfurters you can find. Not a fan of the Frankfurter? Then opt for a Farmer Angus pork banger or even good old boerewors instead. Whichever you choose, be generous with the remoulade, and enjoy with a glass of the delightfully easygoing Spier Signature Cabernet Sauvignon.

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## INGREDIENTS

SERVES  
4

*For the remoulade:*

- 125ml (½ cup) mayonnaise
- 60ml (¼ cup) Greek yoghurt
- 10ml (2 teaspoons) Dijon mustard
- 15ml (1 tablespoon) capers, finely chopped
- 30ml (2 tablespoons) cucumber pickles, finely chopped
- 15-30ml (1-2 tablespoons) shallot/onion, finely chopped
- 30-45ml (2-3 tablespoons) parsley, finely chopped
- 1ml (¼ teaspoon) curry powder

*For the hotdogs:*

- 4 hotdog rolls, sliced open
- butter for frying
- 4 smoked Frankfurter sausages
- pickled cucumber, for topping
- remoulade (see above), for topping
- crispy onions (see above), for topping

*For the crispy onions:*

- ½ cup cake flour
- ½ teaspoon salt

- a pinch of freshly ground black pepper
- ½ teaspoon paprika
- 1 white or red onion, finely sliced into rounds
- vegetable oil, for frying

## METHOD

Add all the ingredients to a medium-size mixing bowl, and mix well with a spoon. Set aside.

Place the flour, salt, pepper and paprika into a medium-size plastic container with a lid. Cover and shake to mix. Add the sliced onion rings, separating them to get covered all over in flour, then cover with the lid and shake gently to cover all over with the seasoned flour. Heat about 3cm of oil in a medium pot over medium-high heat. Shake off excess flour from the onions rings, then fry them in batches until crisp and golden. Remove from the oil and drain on kitchen paper. Serve as a topping with the hotdogs.

Butter the sliced sides of the rolls and toast in a hot pan until golden. Fry the frankfurters in the same pan in a little butter until warm and slightly toasted (or grill over the fire, or grill in a griddle pan). Spread the toasted buns generously with remoulade, then add a layer of sliced pickles, the warm Frankfurters and top with crispy onions. Serve at once.

*Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at [shop.spier.co.za](http://shop.spier.co.za)*

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