



Brazilian Hot Dog

Brazilian Hot Dog (Cachorro Quente) – Sausage topped with a ground beef and tomato sauce. Served on a hot dog bun with your favourite add-ons.

Ingredients

- 450g beef mince
- 8 hot dog buns
- 8 long frankfurt sausages
- A splash of vegetable oil
- 1 onion
- 1 red capsicum
- 3 cloves garlic, minced
- 2 tablespoons tomato paste
- 2 cups beef stock
- 1 teaspoon dried thyme
- Juice of 1/2 a lime
- A handful of shredded cheese
- Selection of sauces, tomato, barbeque, dijon Mustard
- Salt and pepper
- Cumin

Instructions

1. In a bowl, mix together the beef mince with the salt and pepper, and cumin.
2. In a large saucepan over medium heat, add the sausages and just enough water to cover.
3. Once the water comes to a boil, cover with a lid and remove from the heat.
4. In a frypan over medium heat, saute the onions and capsicum. Then, add the minced garlic.
5. Add in the mince mixture and brown. Then, add in the tomato paste and thyme.
6. Add in the beef stock and bring to a boil. When it begins to boil, reduce the heat and partially cover and cook for about 10 minutes.
7. Remove the frypan from the heat and stir in the lime juice.
8. Place the warm frankfurt into the hot dog bun, then top it off with 2–4 tablespoons of the mince beef mixture.
9. Top with shredded cheese and your choice of sauces.