

# Hot dogs with onion relish and corns on the cob recipe

**Preparation time:** 10 minutes

**Cooking time:** 15 minutes

**Serves:** 4

## Ingredients

1 Somerfield onion

10ml (2tsp) Somerfield sunflower oil

10ml (2tsp) wholegrain mustard

4 Somerfield corns on the cob

4 slices Somerfield back bacon

8 canned hot dogs

4 Somerfield finger rolls, or French baton from instore bakery

## Method

Peel and thinly slice the onion into rings. Heat the oil in a frying pan and cook the onion until softened and beginning to caramelize, then stir in the mustard.

Meanwhile, cook the corns on the cob: place in boiling water, cover and gently simmer for 10 minutes, then drain.

Stretch the bacon with the back of a knife and twist around each cob. Barbecue for 10–15 minutes until the bacon is cooked and crispy. Add the hot dogs for the last few minutes. Split the rolls, add the hot dogs and the onion relish then serve with the corns on the cob.



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Recipe taken from *Somerfield Magazine*

Pictures may illustrate serving suggestions. Some products may not be available in all stores.