



Prep Time

6 minutes

Cook Time

12-15 minutes

Serves

4-6 people



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Slaw Dogs

Ingredients

- › 3 tablespoons apple cider vinegar
- › ½ cup mayonnaise
- › ¼ teaspoon celery seeds
- › ½ teaspoon kosher salt
- › 1 teaspoon dry mustard
- › ¼ teaspoon freshly ground black pepper
- › ½ head cabbage, core removed, thinly sliced (about 1 ½ quarts)
- › 1 Pkg **14 oz Hofmann Kielbasa Links** (substitute **natural casing Hofmann German Franks** or **Jalapeño Cheddar Franks**)
- › 6 buns (your choice)
- › 1-2 tablespoons of butter
- › Mustard, for serving (choose one of our great flavors—German Style Mustard, Horseradish Mustard, or Traditional Yellow Mustard)
- › A sprinkle of Paprika

Directions

- * Cook the hot dogs according to the package directions, best if grilled. While those are cooking...
- * Mix together the vinegar, mayonnaise, salt, celery seed, black pepper, and dry mustard.
- * Stir ingredients until all combined.
- * Add the thinly sliced cabbage to the mixture and mix it until it is evenly coated in the dressing. Set aside and lightly refrigerate.
- * Split and toast the buns in a skillet with butter.
- * Put the franks in the buns and top with the slaw, mustard, and a sprinkle of paprika.