



HARRINGTON'S
TASTY RECIPES

Harrington's Beer & Cheese Kransky Dog with Swiss Cheese and Mustard

This recipe is absolutely irresistible. It's so incredibly simple to do, pretty well impossible to make a mistake and the result is, quite possibly, the best hot dog you'll ever taste. That's thanks to the combination of top-quality New Zealand-raised pork blended with beer, Swiss cheese and mustard. It's why they invented the word 'yum.'

Ingredients

- 6 Harrington's Beer and Cheese Kransky
- 6 hot dog rolls
- 3/4 cup hot dog relish
- 120g grated Swiss cheese
- 60g American mustard

Directions

1. Pre heat oven to 180°C.
2. Place Harrington's Beer & Cheese Kransky onto a baking tray, place in pre heated oven and cook 8-10 minutes until golden brown and heated through.
3. Cut each hot dog roll vertically, three quarters of the way through the centre. Place hot dog rolls on to serving plates.
4. Spoon half the hot dog relish down the centre of each roll. Top each with a Beer and Cheese Kransky.
5. Sprinkle generously with Swiss cheese, more hot dog relish and a squirt of mustard.