



Harrington's Chilli Dogs with Pickles (Makes 4 Serves)

Get into a pickle with a twist on the classic hot-dog. Harrington's Chilli Dogs with Pickles make a deliciously tasty treat. There are two parts to this wonderful recipe. The frankfurters and the beef chilli mince. Both are very easy to prepare and when they're combined, thanks to that chilli, it's an even hotter dog.

Ingredients

- 4 Harrington's Frankfurters
- 4 hot dog rolls
- bread and butter pickles
- 1 tbsp chopped parsley
- 1 recipe Harrington's Beef Chilli Mince

Directions

1. Pre heat oven to 180 C
2. Place Harrington's Frankfurters on to a baking tray and cook for 10-12 minutes till browned and cooked through
3. Place the hot dog rolls in the same oven for 2-3 minutes to warm through.
4. Cut each hot dog roll vertically, three quarters of the way through the centre.
5. Place Harrington's Frankfurter into cut roll, top with a generous spoonful of Harrington's Beef Chilli Mince and a tablespoon of Bread and Butter pickle.
6. Sprinkle with parsley and serve hot.

Harrington's Beef Chilli Mince

Ingredients

- 3 tbsp vegetable oil
- 1 onion-diced
- 2 cloves garlic, crushed
- 1 red chilli, finely chopped
- 2 tbsp tomato paste
- 500g beef mince
- 1 x 400g tin chopped tomatoes
- 125ml beef stock
- 1 tsp cumin
- 1 tsp smoked paprika
- 2tsp fresh finely chopped marjoram or 1/2 tsp dried marjoram
- 1 1/2 tsp salt
- 2 tsp sugar
- 1 x 400g tin red kidney beans
- Pinch chilli powder (if required)

Directions

1. Place oil into a large pot and set over a medium heat.
2. Add onion and cook 5-6 minutes till translucent and soft.
3. Add garlic and fresh chilli and cook a further 2 minutes.
4. Add tomato paste and cook out till thickened.
5. Add beef mince, stir well and cook 10-12 minutes until completely cooked.
6. Add tomatoes, beef stock, cumin, paprika, marjoram, salt, and sugar. Stir well to combine and increase heat to bring to the boil. Reduce heat to a simmer and cook for 8-10 minutes
7. Add kidney beans. Taste and add chilli powder if more heat is liked.
8. Return beef chilli to the boil and cook a further 5 minutes until thickened and full flavoured.
9. Serve hot.