

45 minutes

Serves 8

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Ingredients:

Pickle:

- 2 Tbsp (30ml) hot English mustard powder
- 3 Tbsp (45ml) sugar
- ¼ cup (60ml) red wine vinegar
- Pinch chilli flakes
- 1 packet (150g) radishes, sliced
- 1 red onion, sliced
- 2 red baby cabbages, diced

Salad:

- 1 bulk tub (1kg) PnP potato salad
- 1 tub (400g) PnP tangy beetroot
- Handful each fresh parsley and dill, chopped
- 1 packet (80g) salad onions, sliced
- 3-4 gherkins, diced

Hotdogs:

- 2-3 PnP Tuscan baguettes
- Butter, for spreading
- Oil, for frying
- 2 packets (300g each) PnP bockwurst

Method

1. Whisk mustard, sugar, vinegar and chilli together until sugar dissolves.
2. Toss through vegetables and pickle for 20 minutes.

3. Fold salad ingredients together, taking care not to break up potatoes.
4. Cut baguettes into sausage-length pieces, halve and butter.
5. Heat oil and fry bockwurst.
6. Arrange all elements on a platter so that guests can assemble their own hotdogs.

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