

LOADED HOT DOG CHEESE MELTS

Serves 4

INGREDIENTS

- 4 hot dog buns, sliced in half
- 2 tbsp butter, softened
- 1 tin (410g each) SPAR Chakalaka
- 1 onion, sliced and caramelised
- 4 SPAR Butcher's Best Smoked Viennas
- 1 cup grated SPAR Cheddar Cheese

Serving suggestion:

- Mustard
- Tomato sauce
- Finely chopped chives
- Crinkle-cut chips

METHOD

1. Preheat the oven to 180°C and grease a large Pyrex dish.
2. Spread the inside of the hot dog buns generously with butter and line them, open side facing upwards, in the Pyrex dish.
3. Spoon SPAR Chakalaka into each of the hot dog buns and place a Vienna sausage into each bun.
4. Spoon the caramelised onion over each of the Vienna sausages, then cover with grated cheese. Cover the Pyrex dish with foil and bake for 20 minutes, removing the foil for the last 5 minutes, until golden and bubbling.
5. Lift each filled hot dog onto a plate. Garnish with a drizzle of tomato sauce and mustard, sprinkle over the finely chopped chives and serve with crinkle-cut chips on the side.
ENJOY!
6. **Chef's Tip: Once dish has cooled, keep any leftover hot dogs in the Pyrex dish with the lid in the fridge for up to 2 days.*