

chili dogs and coleslaw

Slathering sausages with chili may seem like a bit of overkill, but try it and you'll see why this is our favourite way to eat Biloxi's Texas Ranch sausages. We spread a little mustard on a soft roll, lay on the sausages, then spoon on this special hot dog chilli and some tangy coleslaw or chopped onion for crunch.

This recipe tastes best if made a day in advance. It makes enough for a party's worth of Chilli Dogs.

300 ml beef broth
15 grams ancho chile flakes
200 grams onion, peeled and quartered
4 fat cloves of garlic, peeled but left whole
400 grams tinned chopped tomatoes in their juice
1 tablespoon sunflower or vegetable oil
4 Louisiana Cajun Sausages
400 grams of ground beef
½ cinnamon stick
salt and pepper to taste

To Serve:

Texas Ranch Sausages (2 per sandwich)
Soft rolls (hot dog rolls are available in most supermarkets)

Optional toppings:

mustard
Coleslaw (see recipe below)
chopped onion
grated cheese

Preheat the grill in your oven.

Warm the beef broth. Heat a dry pan over medium-high heat and toast the ancho chile pieces until fragrant. Place in a bowl and pour the warmed beef broth over them to soak.

Toss the onion quarters and garlic in a bit of oil, and toast under a pre-heated grill for about six to eight minutes until they char a bit on the surface turning once half way through. Place in a bowl of a food processor. Add the tomatoes and beef broth with ancho chillies and blend until smooth.

Preheat oven to 150°C / 300°F / Gas mark 2

Coat the bottom of an oven proof casserole with oil. Remove the Louisiana Cajun sausages from their cases and brown them with the beef, breaking them up with a spoon as they cook.

When browned, pour the liquidised broth mixture over the meat, season with salt, add the cinnamon stick and put in the pre-heated oven for two hours, stirring once half way through the cooking time.

To serve, roast, grill or pan fry the Texas Ranch sausages. Serve with the chilli, rolls and condiments to be assembled as each diner prefers.

coleslaw

We prefer lightly dressed cole law – not that stuff you get at supermarkets that is swimming in mayonnaise. Buttermilk or yoghurt brings an extra tang.

1 Granny Smith apple, peeled, cored and grated
1 tablespoon grated onion
2 tablespoons cider vinegar
1 tablespoon sugar
½ teaspoon celery seed
½ teaspoon ground dry mustard
½ teaspoon sea salt
a couple grinds of freshly ground pepper
175 ml mayonnaise
70 ml buttermilk or low fat yoghurt
½ medium green cabbage, cored and thinly sliced or chopped fine
¼ medium red cabbage, thinly sliced or chopped fine
½ carrot, grated
salt and pepper to taste

Combine apple, onion, cider vinegar, sugar, celery seed, mustard powder, salt, pepper, mayonnaise and buttermilk or yoghurt.

Put in the refrigerator for an hour.

Slice or chop the cabbages, grate the carrot. Combine well in a large bowl. Pour the dressing over the cabbage and mix well. Check seasoning, and add salt and pepper to taste. Cover with cling film and put in the refrigerator for an hour.

Any left over dressing will keep in the refrigerator for several days and can be used to dress other raw vegetables like a leafy green salad, tomatoes or celery sticks.