



**Fustini's Frankfurters**

## The TC - Cherry Dogg

- 6 beef hotdogs
- 6 hotdog buns
- 1/2 pound pancetta, sautéed until crispy, then crumbled
- Dried Cherry Relish
- Downwood Farms Mustard
- Fustini's Pickles

Place a hotdog in each bun and top with all of the toppings!

### Dried Cherry Relish

- 4 tablespoons [Fustini's TC Cherry Balsamic Vinegar](#)
- 2 tablespoons dried cherries, chopped
- 1/2 teaspoon [Fustini's Mustard Oil](#)
- 1/2 teaspoon [Fustini's Sweet Crush Olive Oil](#)
- 1/2 jalapeno, seeded and minced
- 1 teaspoon shallot, minced

### Fustini's Pickles

- 2 to 3 cucumbers, sliced
- 1/4 cup kosher salt
- 1 carrot, peeled and sliced thin
- 1 small onion, small dice
- 1 Hungarian Hot Pepper, sliced
- 1 cup [Fustini's 14 Year Traditional Balsamic Vinegar](#)
- 1 cup [Fustini's Vinegar](#)
- 1/2 cup sugar
- 1 teaspoon coriander seeds
- 1 teaspoon turmeric

## The Petoskey – Bay Dogg

- 6 beef hotdogs
- 6 hotdog buns
- 8 ounces Cheddar (got cheese)
- Morel Mushrooms
- Sage and Wild Mushroom Honey

Place a hotdog in each bun and top with all of the toppings!

### Morel Mushroom Sauté

- 1 tablespoon [Fustini's Sage and Wild Mushroom Olive Oil](#)
- 1 tablespoon butter
- 8 ounce Morel mushrooms, if using dried, reconstitute them prior to use in a little hot vegetable stock
- 1 shallot, minced
- 1 teaspoon sage, chopped
- 1 teaspoon [Fustini's Bayou Reserve Vinegar](#)
- 2 to 3 tablespoons vegetable stock or soaking liquid
- Salt and pepper

### Sage and Wild Mushroom Honey

- 1 teaspoon [Fustini's Sage and Wild Mushroom Olive Oil](#)
- 2 tablespoons [Fustini's Honey Butter](#)

Combine and mix together well.

## The Holland-Dutch Dogg

- 6 hotdogs
- 6 hotdog buns
- Candied Bacon
- Thyme Balsamic Caramelized Onions
- Danish Blue Cheese

Place a hotdog in each bun and top with all of the toppings!

### Candied Bacon

- 1/2 pound bacon, thick-cut
- 1 cup brown sugar
- Pinch apple pie spice
- Pinch nutmeg
- Pinch cinnamon
- Drizzle of [Fustini's Cayenne Crush Olive Oil](#)

### Thyme Balsamic Caramelized Onions

- 2 yellow onions, sliced
- 1 tablespoon [Fustini's Thyme de Provence Olive Oil](#)
- 1/2 cup [Fustini's Thyme Balsamic](#)
- 2 tablespoons fresh oregano, chopped

## The Ann Arbor - The Biggest Little Dogg in the Middle

- 6 hotdogs
- 6 hotdog buns
- Fustini's Pickles
- Coney Sauce
- Fustini's Balsamic Ketchup

Place a hotdog in each bun and top with all of the toppings!

### Coney Sauce

- 1 pound ground beef
- 1 tablespoon [Fustini's Coney Olive Oil](#)
- 2 cloves garlic, minced
- 1/2 onion, minced
- 1/2 cup beef stock
- 3 tablespoons Fustini's Balsamic Ketchup
- 1 tablespoon yellow mustard
- 2 tablespoons chili sauce
- Salt and pepper

### Balsamic Ketchup

- 1/4 ounce can tomato sauce
- 1/4 cup [Fustini's 14 Year Traditional Balsamic Vinegar](#)
- 1/4 cup brown sugar
- 1/8 teaspoon garlic juice
- 1/8 teaspoon onion juice
- 1 to 2 tablespoons tomato paste

# Directions

## Step 1. Morel Mushroom Sauté

Melt butter with the **Fustini's Sage and Wild Mushroom Olive Oil** in a large sauté pan and add the morels. Sauté until all moisture is gone and the morels have softened. Add the shallot and sauté another minute. Add the sage, **Fustini's Sherry Reserva Vinegar**, and vegetable stock and cook until most of the liquid is gone. Season with salt and pepper and reserve.

## Step 2. Candied Bacon

Preheat oven to 350° F. Place bacon on a parchment lined sheet tray in single layer. Mix brown sugar and spices together in small bowl then spread over bacon making sure to cover all. Drizzle with **Fustini's Cayenne Crush Olive Oil** and place in hot oven. Bake until crispy and the bacon is cooked, 12 to 13 minutes. Remove from oven and immediately remove to clean parchment on another baking sheet to cool. Serve room temperature.

## Step 3. Thyme Balsamic Caramelized Onion

Heat **Fustini's Herbs de Provence Extra Virgin Olive Oil** in a sauce pan and add onions. Cook over medium high heat until deeply browned and translucent, 10 to 15 minutes. Add **Fustini's Thyme Balsamic Vinegar** and cook until moisture is gone, scraping up any browned bits on the bottom of the pan. Add oregano and remove from heat. Let cool.

## Step 4. Coney Sauce

Place ground beef in medium size sauce pan and brown over medium heat. Continue browning until all moisture is gone and the beef is fully cooked and browned, 20 to 25 minutes, stirring frequently. Add the **Fustini's Garlic Olive Oil**, minced garlic and onion and continue cooking over medium heat until the onion is translucent, another 5 to 8 minutes.; Add the beef stock and stir to bring up any browned bits on the bottom of the pan. Bring to a boil and cook until the liquid is mostly gone. Add the **Fustini's Balsamic Ketchup**, yellow mustard and coney sauce and stir to combine. Bring to a simmer and cook until thick, 5 to 10 minutes. Season with salt and pepper.

## Step 5. Balsamic Ketchup

In a medium sauce pan, place tomato sauce, **Fustini's 18 Year Traditional Balsamic Vinegar**, brown sugar, garlic juice, and onion juice and bring to a simmer over low heat and cook until slightly thickened, 15 to 20 minutes. Add the tomato paste, a tablespoon at a time, until desired thickness is achieved. Season with salt and pepper and refrigerate.

## Step 6. Dried Cherry Relish

Bring the **Fustini's TC Cherry Balsamic Vinegar** to a simmer over low heat and simmer for 2 minutes. Place the dried cherries in a small bowl and pour the hot vinegar over the top. Stir to combine and set aside to cool to room temperature. Add the rest of the ingredients and store in a sealed container in the refrigerator.

## Step 7. Fustini's Pickles

Place the sliced cucumbers into a large bowl, sprinkle the salt over and stir to coat. Let stand 2 hours. Drain and rinse cucumber slices and place in a large bowl with the carrot, onion and pepper. Combine **Fustini's 12 Year White Balsamic** and **Fustini's Vinoso Vinegar** with the sugar, coriander and turmeric in a medium sized sauce pan. Bring to a boil over medium heat. Once the vinegar is boiling and the sugar has dissolved, pour the hot liquid over the cucumber slices and stir. Let stand at room temperature for 30 minutes and then refrigerate overnight.