



“ Create that finger-lickin’
barbecue flavour with
this simple recipe. ”

Makes 10 smokin’ hot dogs

Perfect for...



Easy lunch



Movie night



Family night

Ingredients

5 rashers smoky streaky bacon
350g pack HERTA® Classics Frankfurters
10 small crusty baguettes or petit pains
200g shredded ice berg lettuce
200g light coleslaw
Barbecue sauce

How to magic up the perfect barbecue flavour

- 1 Stretch the bacon out slightly and cut each rasher in half.
- 2 Wrap a piece of bacon around each frankfurter.
- 3 Heat a frying pan and cook the frankfurters until nicely browned.
- 4 Split the baguettes open and gently stuff each one with a little lettuce and coleslaw.
- 5 Top each baguette with a frankfurter and a squeeze of barbecue sauce.
- 6 Enjoy.

Each serving typically contains

Calories	Sugars	Fat	Saturates	Salt
385	7.7g	14.8g	5.0g	2.19g
19%	9%	21%	25%	36%

of an adult's Guideline Daily Amount (GDA)*

* GDAs are guidelines. Personal requirements vary depending on age, gender, weight and activity levels.