

PASSPORT TO PARIS

Paris–New Orleans Stadium Dog

Yield: 4 servings

Ingredients

- 4 hot sausage links
- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 large yellow onion, thinly sliced
- 4 brioche hot dog buns
- ½ cup green relish
- 2 tablespoons chopped fresh parsley
- Freshly ground black pepper, to taste

Quick Honey Mustard

- ¼ cup yellow mustard
- 2 tablespoons honey
- 1 tablespoon mayonnaise
- 1 teaspoon fresh lemon juice

Directions

1. Make the Honey Mustard

Whisk together the yellow mustard, honey, mayonnaise, and lemon juice until smooth. Set aside.

2. Caramelize the Onions

Heat the olive oil and butter in a skillet over medium heat.

Add the onions and cook slowly for **15 to 20 minutes**, stirring occasionally, until soft and golden brown.

Season with black pepper.

3. Cook the Hot Sausage

In a separate skillet or on a grill, cook the hot sausage links until browned and heated through.

4. Prepare the Buns

Warm the brioche hot dog buns.

Spread honey mustard inside each bun.

5. Assemble

Place one hot sausage link in each bun.

Top with caramelized onions and green relish.

6. Finish

Sprinkle with chopped parsley and serve hot with extra honey mustard on the side.

Chef Dee's Tip

Cook the onions low and slow so they become naturally sweet. That sweetness balances beautifully with the spicy hot sausage, tangy relish, and honey mustard.