



This sweet and spicy whiskey loaded hotdog is about to become your ultimate addiction!!!!



Ingredients

For the onions

4 large white onions, sliced	1/2 teaspoon of chili paste
3 cloves of garlic, minced	5 tablespoons of whiskey
2 tablespoons of honey	

The other ingredients

1/2 a cup of bacon, chopped	Ketchup
4 frankfurters	Mustard
4 buns	Chives for garnish

Method

First begin by cooking your bacon. Once done, set the bacon aside and the rendered bacon fat is what we shall use to caramelize out onions in. To that pan, add the white onions, together with the onions. Give it one mix and then add the chili, honey and your whiskey. Let this cook down for about 10-20 minutes until the onions are silky, deep brown and caramelized.

Once done, we proceed to compile. Place the frankfurter in your bun, add the caramelized onions, add some ketchup and mustard, then garnish with some chopped bacon and some chives. Dig in!!



SERVE WITH: your fave cold drink or ka ukona njaa, some fries too

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/sweet-spicy-whiskey-loaded-hotdog/>



Video: <https://youtu.be/ye5fW5RqWnY>