

Schezwan fries Hot Dog Sandwich

Written by Tarla Dalal

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Ingredients

For The Schezuan Fries

2 1/2 cups potato fingers

oil for deep-frying

1 tbsp oil

1/2 cup finely chopped spring onions (whites and greens)

1 tsp garlic (lehsun) paste

1/2 cup sliced capsicum (red , yellow and green)

1/4 cup schezuan sauce

2 tbsp tomato ketchup

salt to taste

Other Ingredients

3 hot dog rolls

melted butter for brushing and cooking

6 tbsp mayonnaise

Method

For the schezuan fries

Heat the oil for deep-frying in a deep non-stick pan, add the potato fingers and deep-fry, a few at a time, on a medium flame, till they turn golden brown in colour from all the sides. Drain on an absorbent paper. Keep aside.

Heat the oil in a broad non-stick pan, add the spring onions and garlic paste and sauté on a medium flame for 1 minute.

Add the capsicum and sauté on a medium flame for 1 minute.

Add the schezuan sauce, tomato ketchup and salt, mix well and cook on a medium flame for 1 minute, while stirring occasionally.

Add the potato fries, mix gently and cook on a medium flame for 2 minutes, while stirring occasionally. Keep aside.

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Divide the mixture into 3 equal portions. Keep aside.

How to proceed

Cut each hot dog roll horizontally into 2 equal halves.

Place all the hot dog roll halves on a clean, dry surface. Apply a little melted butter on both the sides of each halve.

Heat a non-stick tava (griddle) and cook all the hot dog roll halves on it till they turn light brown in colour from both the sides.

Place both the halves of hot dog roll on a clean, dry surface. Apply 1 tbsp of mayonnaise on each halve.

Put a portion of the schezuan fries evenly over the lower halve of the hot dog roll. Cover with the upper halve of the hot dog roll with the mayonnaise side facing downwards and press it lightly.

Repeat steps 4 and 5 to make 2 more schezuan fries hot dog sandwiches.

Serve immediately.

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7. Serve immediately.

- See more at:

<https://www.tarladalal.com/schezuan-fries-hot-dog-sandwich-by-tarla-dalal-1352v#sthash.rw6Hhtcp.dpuf> Ingredients

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