

Rus Salatal? Sosisli Sandviç

Classic Russian Potato Salad Hot Dog sandwich with crispy sausage, creamy potato salad, ketchup and mustard. Perfect comfort food in 25 minutes!

30	25	55	2	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

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Malzemeler

- 1 tbsp tomato paste
- 1 tbsp pepper paste
- 4 bread
- 3 tbsp butter
- 4 sausage
- 2 pickled gherkins

Yap?l???

- Cook the sausages**

Heat 1 tablespoon oil in a large skillet over medium heat until the oil shimmers and moves freely when you tilt the pan, about 2 minutes.
- Add 4 sausages to the hot skillet and cook for 8-10 minutes total, turning every 2-3 minutes until evenly browned on all sides and internal temperature reaches 160°F (71°C).
- Transfer sausages to a plate and let rest for 2 minutes while you prepare the buns.
- Prepare the buns**

Slice 4 hot dog buns lengthwise about three-quarters of the way through, leaving them hinged at the bottom.
- Heat the same skillet over medium heat and toast the buns cut-side down for 1-2 minutes until lightly golden brown.
- Assemble the sandwiches**

Spread 1 tablespoon ketchup along one side of each toasted bun.
- Spread 1 tablespoon mustard along the opposite side of each bun.
- Place one cooked sausage in each prepared bun.
- Top each sausage with 3 tablespoons Russian potato salad and serve immediately while the sausages are still warm.

?puçlar?

Toast the hot dog buns lightly in a dry skillet or toaster to prevent them from becoming soggy from the potato salad moisture.

Let cooked sausages rest for 2-3 minutes before slicing or serving to allow juices to redistribute and prevent them from drying out.

Make the Russian potato salad a day ahead - the flavors develop and improve overnight in the refrigerator.

Score sausages lightly with diagonal cuts before cooking to prevent them from bursting and to create more surface area for browning.

Use a combination of mayonnaise and sour cream in your potato salad for extra tanginess and creaminess that complements the sausage perfectly.

Warm the assembled sandwich in a panini press or covered skillet for 2-3 minutes to meld all the flavors together while keeping the potato salad cool in the center.

Add a thin layer of mustard or ketchup to the bun before adding potato salad to create an additional flavor barrier and prevent sogginess.