

SAUSAGE DOGS WITH PEPPERS AND ONIONS RECIPE

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Follow our complete, step-by-step, photo illustrated instructions to learn how to make these State Fair style Sausage Dogs with Peppers and Onions. Printable recipe included.

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You'll think you're enjoying an evening stroll around the State Fair when you smell the onions and peppers cooking to make these Sausage Dogs. One of our fair favorites for sure.



STATE FAIR SAUSAGE DOGS

Our North Carolina State Fair was cancelled in 2020 because of the pandemic. But, they have recently announced we will be having one in 2021, coming up in October. Good news.

Although the fair didn't take place, once things calmed down a bit here in North Carolina, the folks at the fairgrounds sponsored a "Fair Food Drive Thru." Many of the same folks that sell food at the fair each year, setup one weekend at the fairgrounds to give folks a taste of their favorite fair type foods. It was a big success from what I heard.

I always enjoyed going to the State Fair. I've never been one to ride the rides so that's not been the attraction for me. It's the food that I enjoy. Don't judge me.

I've always said I went to the fair just to eat my way around the midway. That was much more fun, and I must admit that I've done it many times, both before and after I was married.

My wife loved it as well. Roasted corn may have been her favorite fair food, but the Sausage Dogs with grilled Peppers and Onions was always my favorite. Of course, I don't think I ever met a fair food that I didn't like. Smile.

We're still many months away, but I got to thinking about Sausage Dogs after the recent announcement about the fair being back on this year. So, I had to make some here at home.

They're really pretty simple. Plus, once the peppers and onions hit the warm cast iron skillet, the aroma of the fair just fills the entire house. I didn't mind that at all. And, the taste, brought back many great memories of walking around the midway taking in all the sights, sounds, and smells of the fair. I hope it does the same for you.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

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Sausage Dogs with Peppers and Onions – You'll need these ingredients.



Slice the peppers into strips about 1/2 inch wide.



Slice the onions about the same.

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Place the peppers in a large mixing bowl.

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Add the onions to the bowl.

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Add 3 Tablespoons of Apple Cider Vinegar.

Vinegar will boost the flavor.

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Sprinkle 1/2 teaspoon of Salt over the top.

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Then sprinkle 1/2 teaspoon of Black Pepper on top.

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Stir from the bottom with a large spoon and mix everything together. Set aside for now.

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Place your cast iron skillet over Medium heat on your stove top. Add about one Tablespoon of cooking oil to the pan. Then, place the sausages in the pan.

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Cook the sausages until they reach an internal temperature of 160F degrees.

Let them cook for about 5 minutes on one side, then flip them over. If the pan is too hot, you might need to reduce the heat so they don't cook too fast. Flip and turn them as needed while they cook. This will take about 10 minutes total.

Stick a digital thermometer in the end of the sausage to test for doneness. Remove from the pan when they are done and set aside.

Don't clean the pan, we'll use all those flavor bits to help cook the peppers and onions.

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Place the peppers and onions in the skillet.

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Stirring often, cook the peppers and onions as desired. The onions should be fairly translucent and the peppers should be tender when done.

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Assemble your Sausage Dogs: Place the sausage in a bun.

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Top it with a fair amount of the peppers and onions.

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Enjoy!

Condiments like mustard, ketchup and hot sauce should be available for those that might like to add them.

Close your eyes, inhale the great aroma, and think about your last visit to the State Fair. Smile.

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