

GRILLED FRANKS WITH CIDER BRAISED ONIONS

- PAM® Grilling Spray
- 2 Tbsp Parkay® Original Spread-tub
- 2 cups Thinly sliced sweet onion
- 1/2 cup Hard cider
- 1/8 tsp Ground black pepper
- 4 Hebrew National® Beef Franks from 12 oz pkg
- 4 tsp Gulden's® Spicy Brown Mustard
- 4 Soft pretzel sub rolls, split

1. Spray cold grate of gas grill with grilling spray. Preheat grill for medium heat. Meanwhile, melt Parkay in large skillet over medium-high heat. Add onion and cook 5 minutes or until tender, stirring occasionally.
2. Carefully add cider and pepper. Bring to a boil. Reduce heat, cover and simmer 10 minutes, stirring occasionally. Remove lid and simmer 5 minutes more or until liquid has evaporated.
3. Meanwhile, grill franks 5 to 7 minutes or until hot, turning occasionally. Spread 1 tsp mustard on each roll. Place franks in rolls and top with onions.

ADDITIONAL INFORMATION

Ingredients	1/2 cup Hard cider, 1/8 tsp Ground black pepper, 2 cups Thinly sliced sweet onion, 2 Tbsp Parkay® Original Spread-tub, 4 Hebrew National® Beef Franks from 12 oz pkg, 4 Soft pretzel sub rolls, split, 4 tsp Gulden's® Spicy Brown Mustard, PAM® Grilling Spray
Course	Entrees, Lunch
Cuisine	American
Category	Sandwiches
Serving Size	4