

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