

Portillo's® SHIPPING

Maxwell Street Polish

Total Prep Time: 5 minutes

Total Cook Time: 30 minutes

Note: Once thawed, use bread within 2 days. Once removed from freezer, use sausage within a week.



Step 1

Peel onions and cut in half lengthwise end to end. Slice each half into 1/2" slices. Heat vegetable oil over medium heat and add onions.



Step 2

Add onions; sauté for 30 minutes, stirring frequently to avoid burning and covering when not mixing. Once golden brown and caramelized, transfer onions to a bowl.



Step 3

Score sausage "smile side up" from end to end with a shallow cut on one side, just breaking the skin.

What you get:



Polish sausage



Poppy seed buns



Mustard

What you'll need:

Vegetable or
Canola Oil
2 Yellow Onions

Fry Pan
Grill or Large Skillet

Tongs
Knife
Cutting Board



Step 4

Grill sausages over medium heat for 5 minutes on each side, creating grill marks.

Note: If you are using a stovetop, heat sausage over medium heat in a large skillet for 5 minutes. Turn over sausage; cook another 5 minutes.



Step 5

Once sausages are finished cooking, steam buns. Microwave buns on high for 45-60 seconds (keep the buns in package). If using fewer buns, put in loosely closed, plastic bag and microwave for 30 seconds. **CAUTION - STEAM IS EXTREMELY HOT.**



Step 6

Place Polish sausage in steamed hot dog bun, 'smile side up.' Add mustard; top with onions.