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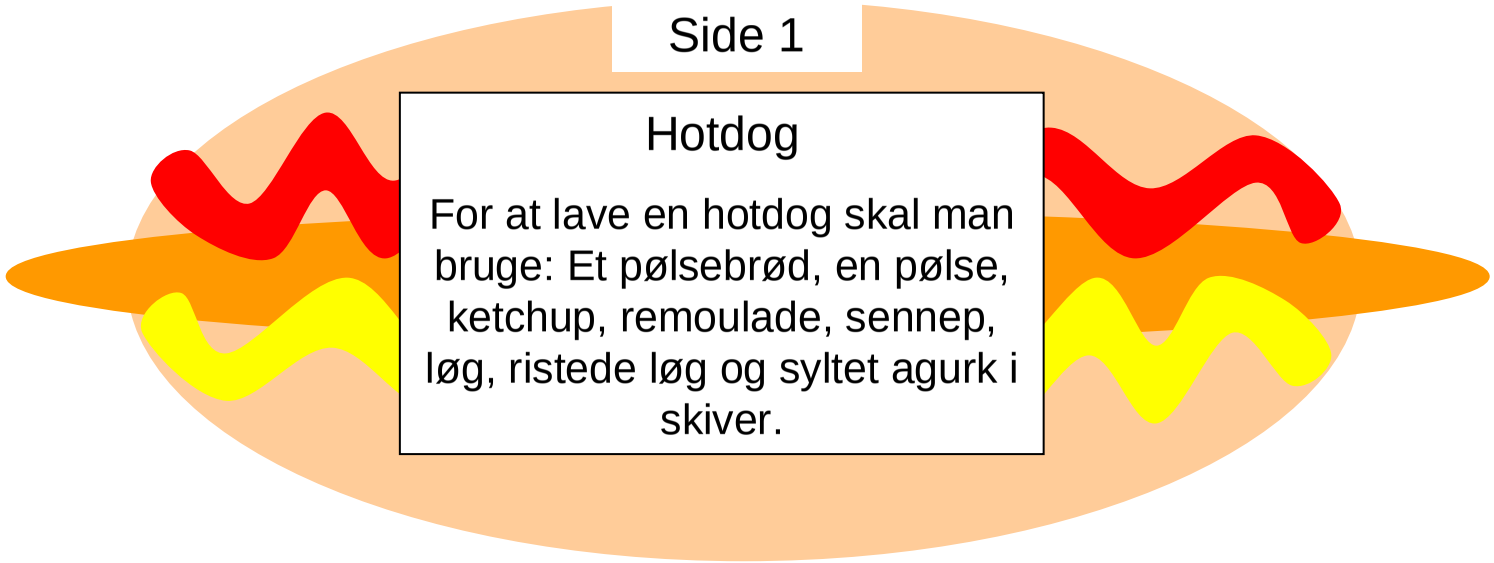
Side 1



Hotdog

For at lave en hotdog skal man bruge: Et pølsebrød, en pølse, ketchup, remoulade, sennep, løg, ristede løg og syltet agurk i skiver.

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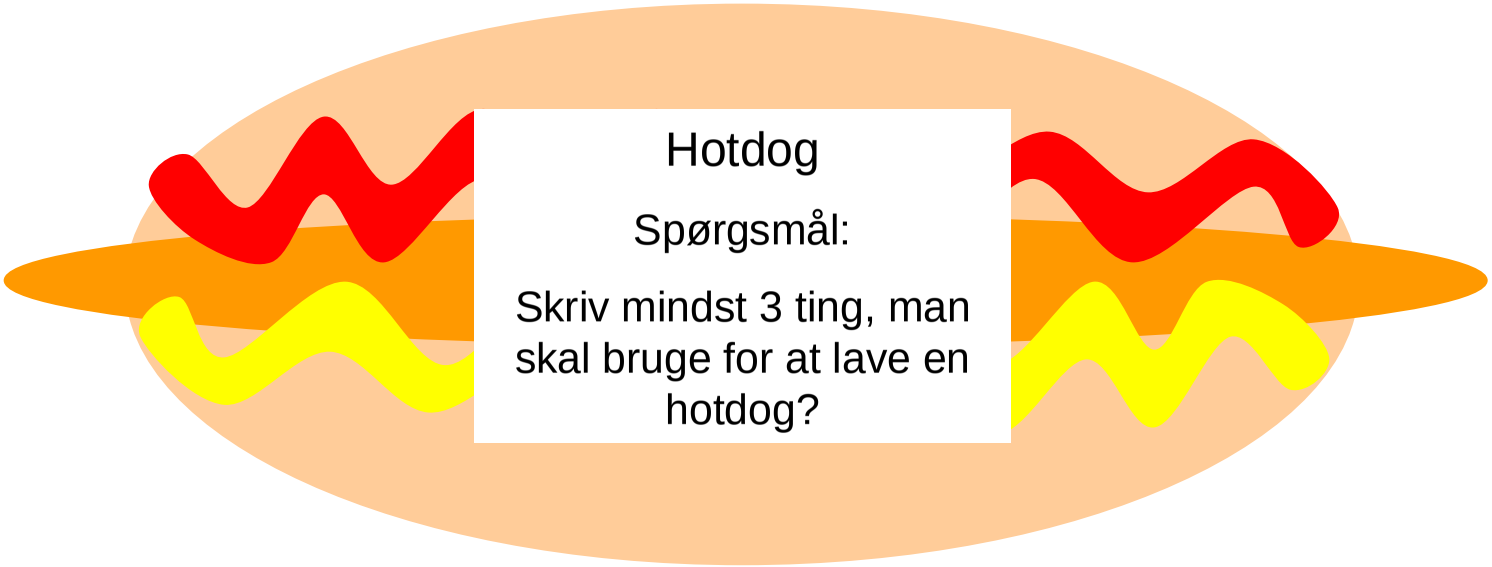

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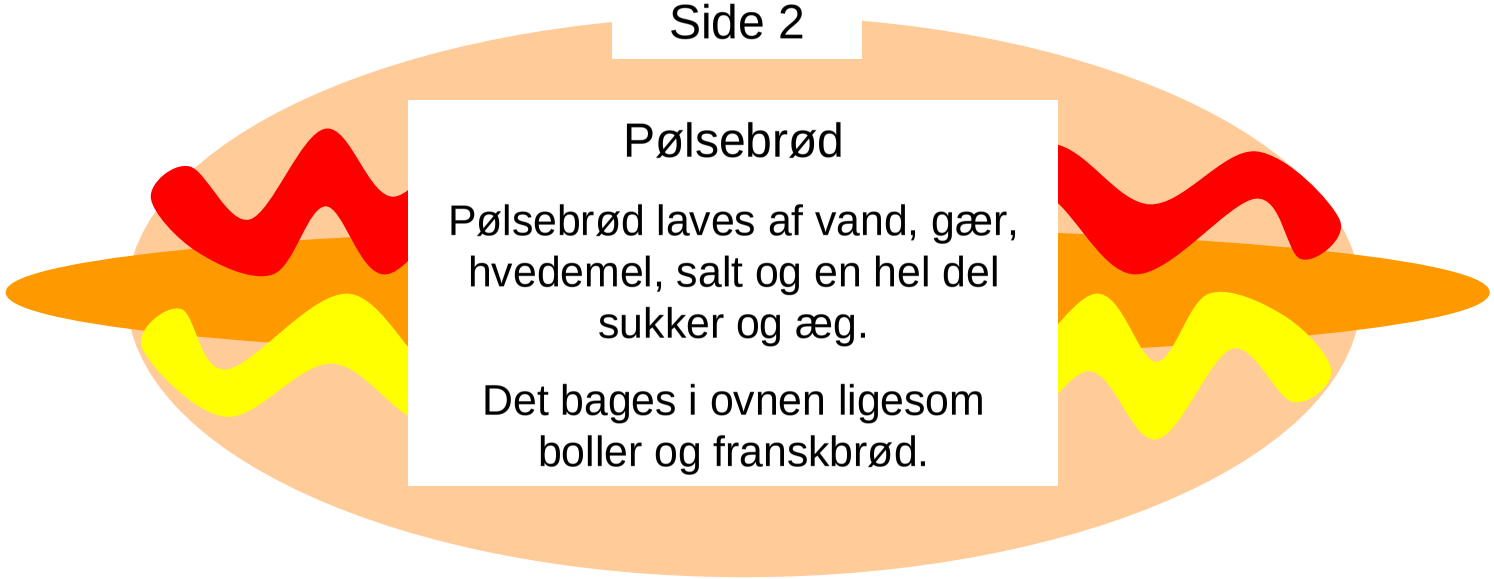
Side 2



Pølsebrød

Pølsebrød laves af vand, gær, hvedemel, salt og en hel del sukker og æg.

Det bages i ovnen ligesom boller og franskbrød.

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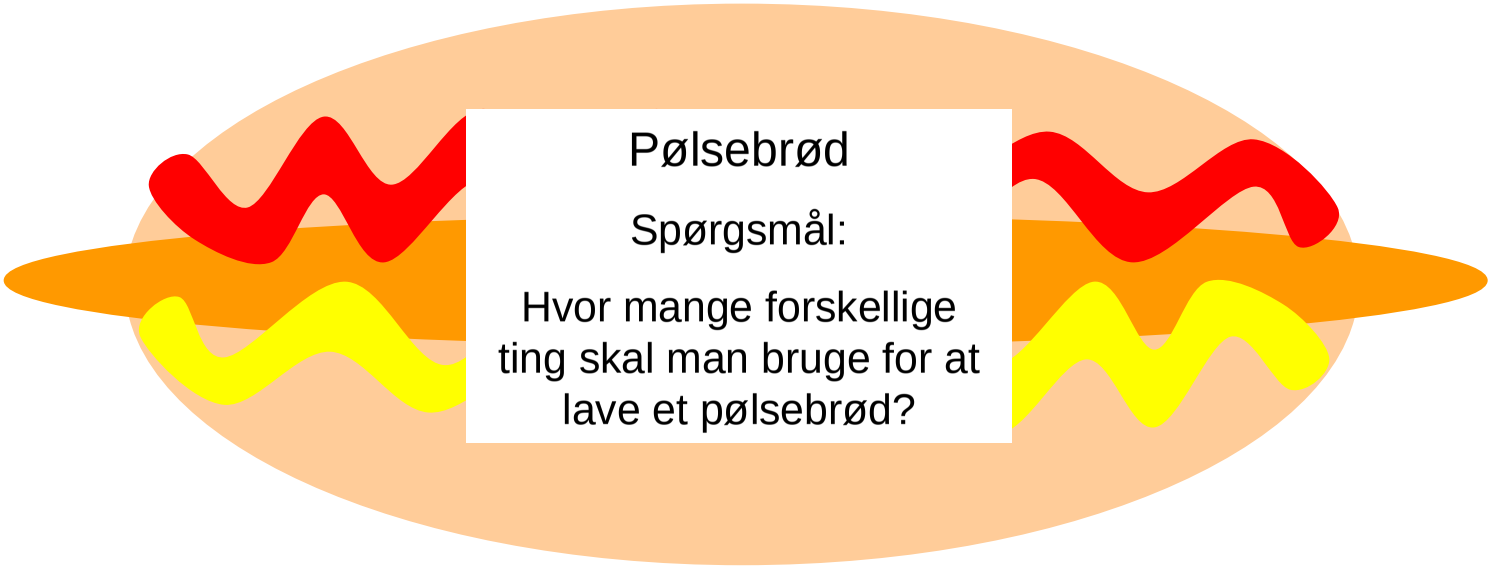

Pølsebrød

Spørgsmål:

Hvor mange forskellige ting skal man bruge for at lave et pølsebrød?

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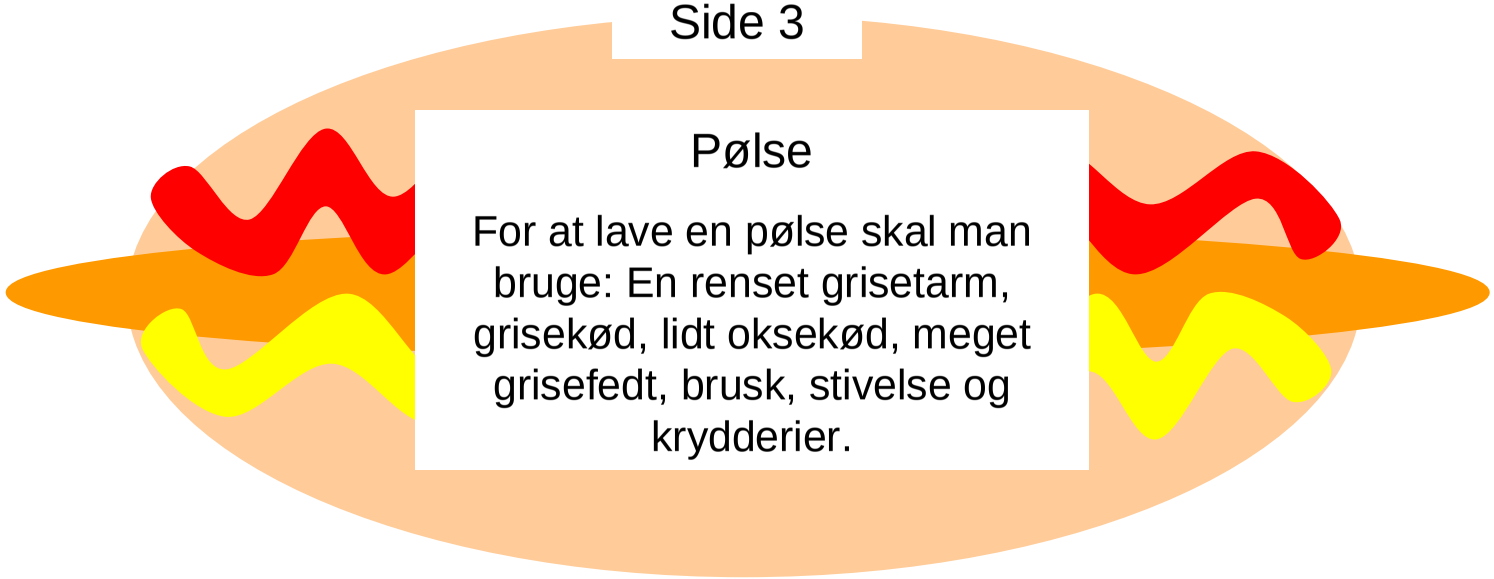

Pølse

For at lave en pølse skal man bruge: En renset grisetarm, grisekød, lidt oksekød, meget grisefedt, brusk, stivelse og krydderier.

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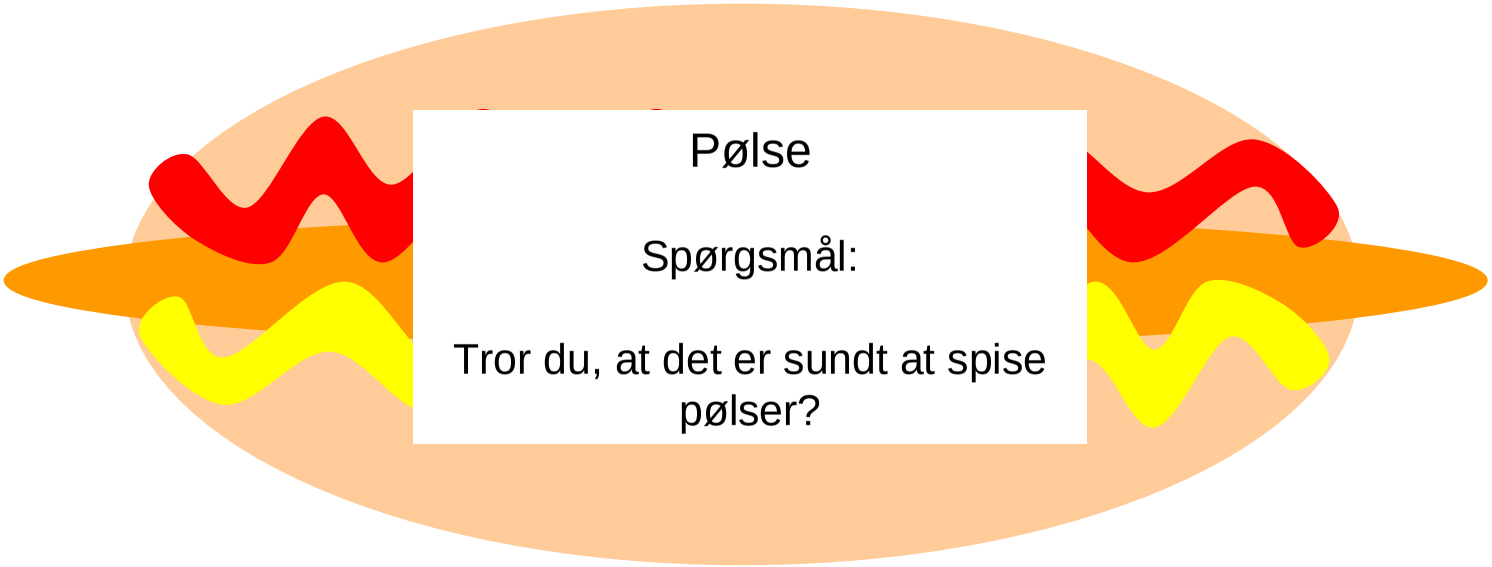

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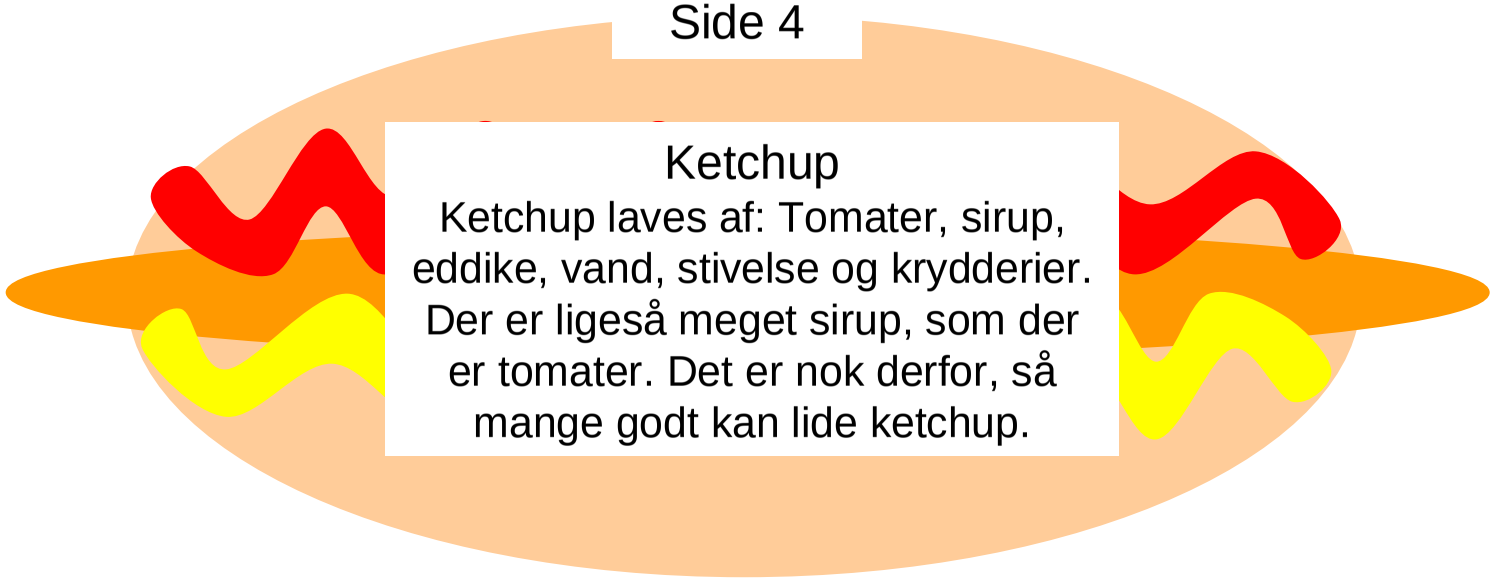

Ketchup

Ketchup laves af: Tomater, sirup, eddike, vand, stivelse og krydderier. Der er ligeså meget sirup, som der er tomater. Det er nok derfor, så mange godt kan lide ketchup.

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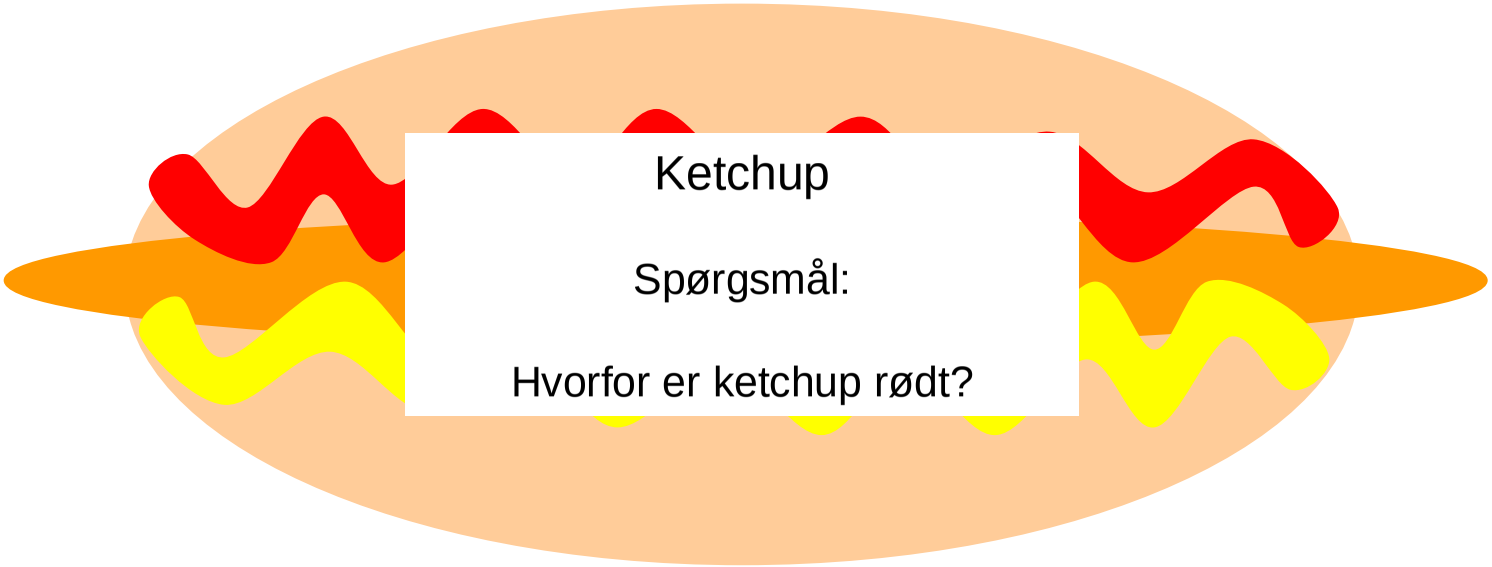

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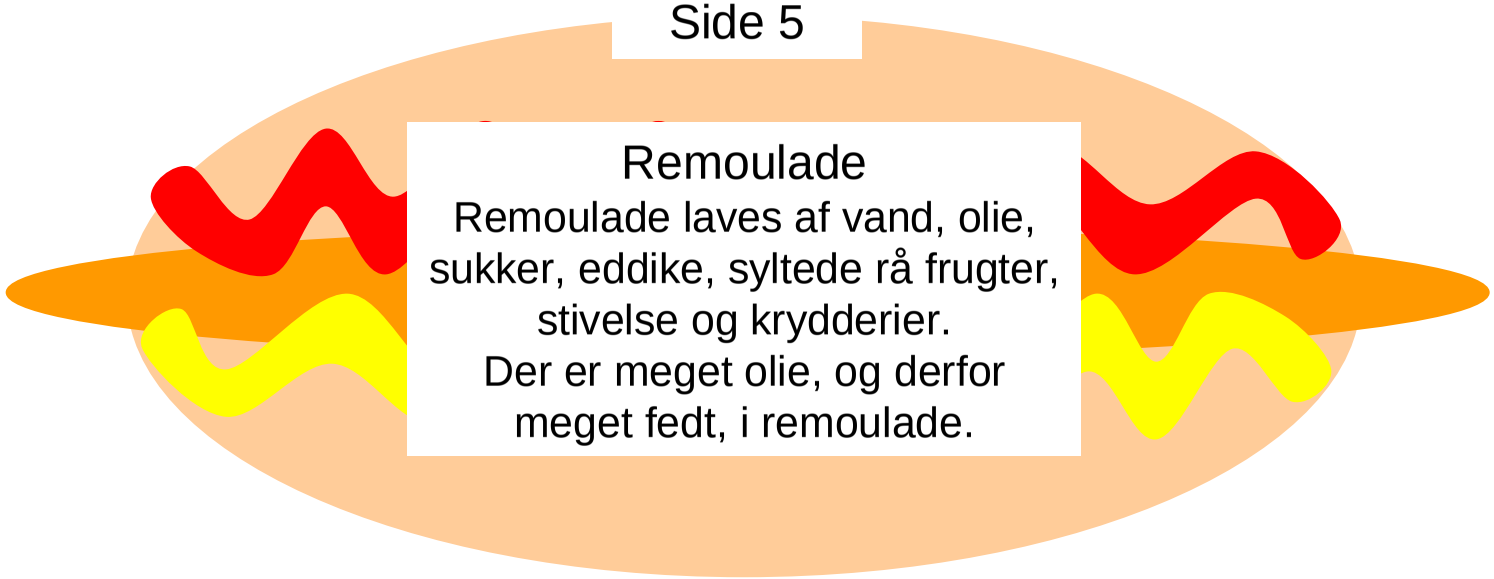

Remoulade

Remoulade laves af vand, olie, sukker, eddike, syltede rå frugter, stivelse og krydderier.
Der er meget olie, og derfor meget fedt, i remoulade.

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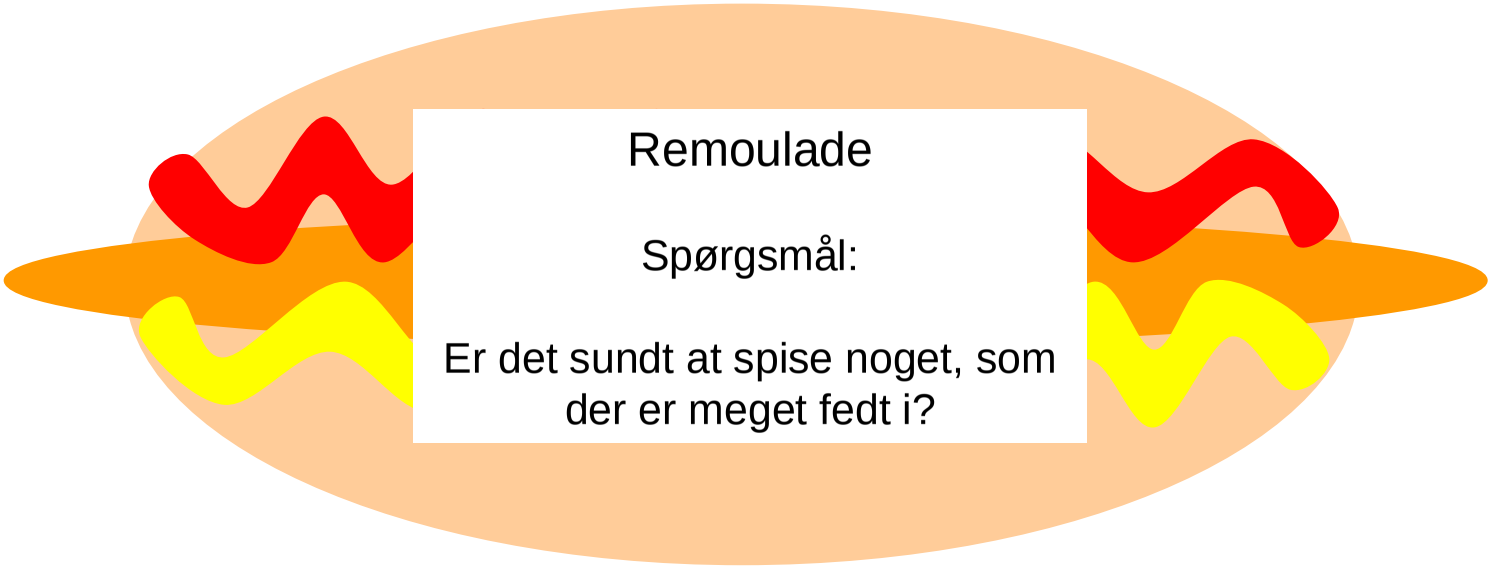

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Agurk

Agurk er en grønsag, som dyrkes i mange drivhuse i Danmark. Den kan spises rå eller syltet.
Man sylter både hele agurker og agurk i skiver. Der skal bruges både sukker og eddike, når man sylter agurk.

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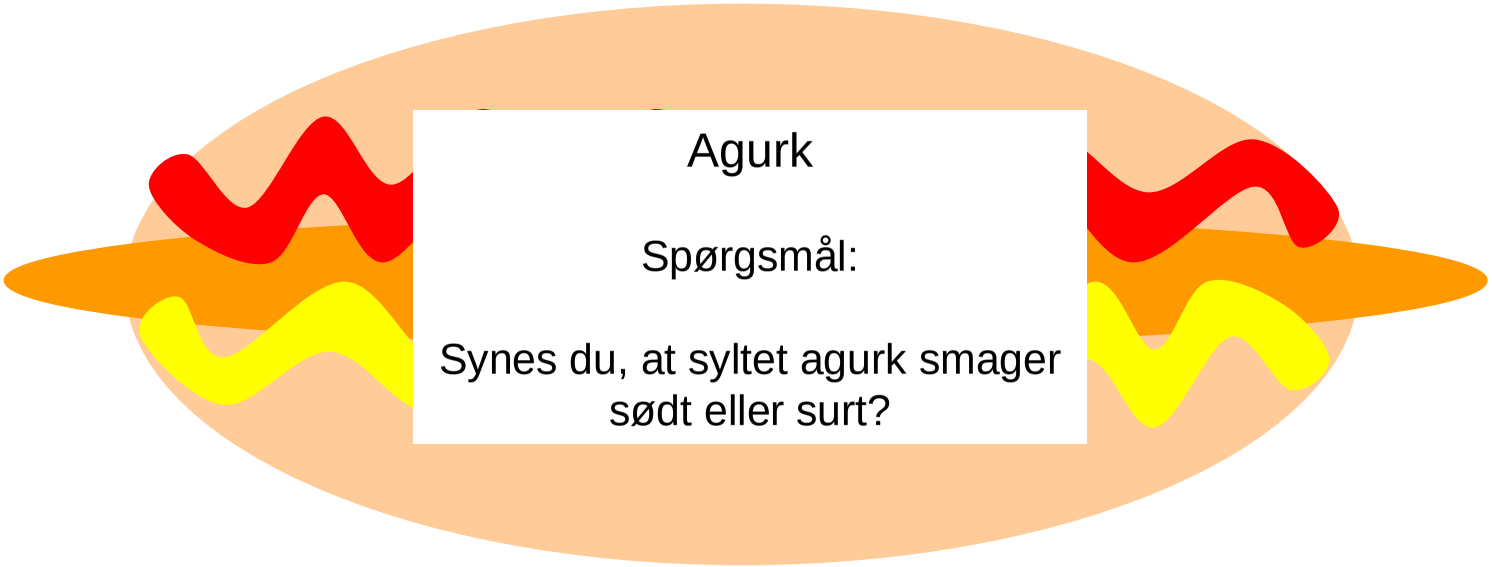

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