

Michigan Hot Dog Sauce

Submitted by: Ken Anderson

Ingredients:

1 lb. ground beef
2/3 finely chopped onion
1 (15 oz.) can tomato sauce
1/3 cup ketchup
2 Tbsp. chili powder
1 Tbsp. cider vinegar
1 Tbsp. garlic powder
1/2 tsp. ground cinnamon
1 tsp. hot sauce of choice
Salt and pepper to taste
1 Tbsp. water (as needed)
10 hotdog buns
10 all beef hotdogs
5 tsp. yellow mustard

Directions:

1. Brown ground beef and 1/3 cup of the onion in a large skillet over medium heat for 5-7 minutes (until no longer pink). Drain and return the skillet to the stove.

2. Stir tomato sauce and ketchup into the ground beef mixture. Add chili powder, vinegar, garlic powder, hot sauce, salt, and pepper; stir until combined. Reduce heat to low and simmer uncovered until sauce has thickened (8-10 minutes).

3. Steam/simmer hotdogs in hot water until hot.

4. Assemble hot dogs: place a hotdog in a bun and spoon 2-3 Tbsp. of the sauce on top. Sprinkle with remaining onions and drizzle with yellow mustard.

Note: If there is any leftover sauce, it can be frozen in an airtight container or resealable bag.