

Coney Dogs



Ingredients:

1 lb	Ground beef	½ tsp	Turmeric
1 pack	Hot dogs	2 tsp	Garlic powder
1 pack	Hot dog buns	2 tbsps	Dried onion
1 tsp	AP Flour	1 tbsps	Black pepper
4 tbsps	Butter	1 tbsps	Salt
1 tbsps	Ketchup	1/8 tsp	Ground clove
1 tbsps	Yellow mustard	1/8 tsp	Ground nutmeg
1-2 cups	Beef broth	1/8 tsp	Ground cumin
2 tsp	Chili powder	4-5	Saltine crackers
1 tbsps	Paprika		(crushed into a fine powder)
½ tsp	Mustard powder		

Toppings:

- 1** 1 White onion, diced
- Yellow mustard

STEPS

1. In a pan, add and melt the butter. Add in the Saltine powder and AP flour. Stir constantly until it is a light nutty brown. This will be your roux and main thickening agent for the chili.
2. Make sure you pronounced "roux" like "roo." I said it like "row" for a while and everybody laughed at me.
3. In a separate preheated and oiled pot or deep pan, add the ground beef, mash it up with a potato masher (or any kind of masher you have around) and stir regularly until cooked. Coney dog chili is not a chunky chili.
4. Add all those spices, ketchup and mustard. If you spill the salt, throw some over your left shoulder for good luck, but turn your back to your pot first, so you don't waste the salt.
5. Add the roux (from step 1) and beef broth. Bring to a low boil and then dial back to a simmer.
6. Leave on the stove for 3 hours, stirring occasionally. Maybe go build a birdhouse with the rest of the time. I hear the birdhousing market is strong right now.
7. Your sauce should now be nice and thick. If it's too thick, add more beef broth. If it's too thin, let it cook longer.
8. Grill your dogs and buns.
9. Put some dogs in some buns and ladle with chili, end to end. Mustard it up and sprinkle on some chopped white onion (the more the better, imo)

Please note: you have to eat two. I don't make the rules, but you gotta eat two. You can have more, but you have to eat at least two.

Moosejaw

Home-cooked meals... but not at home.