



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Old-Fashioned Coney Hot Dog Sauce**

#### **Makes 2 cups**

- 1 pound lean ground beef (90% lean)
- 1 cup beef stock
- 2 tablespoons tomato paste
- 1 tablespoon chili powder
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon celery salt
- 1/2 teaspoon ground cumin
- 1/4 teaspoon pepper

In a Dutch oven over medium-high heat, cook beef for 8-10 minutes or until no longer pink, breaking into crumbles. Stir in remaining ingredients; bring to a boil. Lower heat and simmer. Cook, uncovered, 20-25 minutes or until thickened, stirring occasionally.

Freeze option: Freeze cooled meat mixture in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally and adding a little water if necessary.

***Credit: Taste of Home***