

GUASTELLO'S VILLAGE MARKET

Old-Fashioned Coney Hot Dog Sauce

Makes 2 cups

Ingredients

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