

CopyCat A&W Chili Dogs

Ingredients

For the Coney Island sauce:

- 1 lb. ground beef
- 1 can (6 oz.) tomato paste
- 1 Tbsp. sugar
- 1 Tbsp. yellow mustard
- 1 Tbsp. dried minced onion
- 2 tsp. chili powder
- 1 tsp. Worcestershire sauce
- 1 tsp. salt
- 1/2 tsp. celery seed
- 1/2 tsp. ground cumin
- 1/4 tsp. black pepper
- 1 cup water

For serving:

- Hot dogs
- Hot dog buns
- Diced white onions
- Shredded cheddar cheese

Directions

In a skillet, brown and crumble ground beef.

Season with salt and pepper to taste and add the remaining ingredients for the coney sauce.

Bring to a gentle boil, then reduce heat to low and simmer until thickened, about 30 minutes.

Cook hot dogs using desired method.

Serve hot dogs in a bun topped with chili, cheese, and onion.