

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.