

# Hot Dog Chili (Angie's)

## Description

I wasn't sure if this should be categorized as a "Meat" or "Condiment". In the end, I decided "Meat" because Tony and Dannah can sit and eat a bowl of it without putting it on a hot dog at all!

There are different variations of this recipe. Instance, my Mom makes good chili, as does my Aunt Bonnie, but both of their recipes differ from mine. Mine is more tomatoey (is that a word?lol); Mom's is more "saucey" and Aunt Bonnie's is maybe sweeter? Some people (Thanks, Dad) prefer mine to theirs, but any rate... it all goes on a bun with a BEEF weiner, mustard and onions. Great any time of year and much better than MawMaw Bea's can of Vienna hot dog sauce (lol).

## Summary

**Yield:** 12

**Source:** Spin off of Mom & Aunt Bonnie

**Prep Time:** 20 minutes

**Category:** Meats

**Cuisine:** American

## Ingredients

- 1 lb ground beef
- 1/2 can tomato paste
- 1 can tomato sauce
- 2 tbsps finely chopped onion
- 1 tbsps finely chopped green bell pepper
- 2 tbsps chili powder
- pinch salt
- pinch pepper

## Instructions

In a small saucepan, crumble your ground beef with a cup of WARM water. (Use your fingers to separate the meat until its very fine/crumbly.) Add the onions and green peppers (should be chopped so fine you can barely SEE them in the meat). Bring to a boil, occasionally stirring until the meat is thoroughly cooked. Drain the water from the mixture.

In the same saucepan with your meat mixture, add the chili powder and stir until the seasoning has grazed the meat thoroughly. Return to medium/low heat. Stir in the can of tomato sauce and 1/2 can of tomato paste. Be sure your heat is low (to avoid scorching and/or slopping all over your stove). Allow this to cook up for a few minutes. Add salt & pepper to taste.

If you want to add a little sweetness, sprinkle in a teaspoon (or less) of sugar.

If you want to add a little kick - add a dab or two of hot sauce.

If you want it to be "saucier" then add a squeeze or two of ketchup.

This is better if made the night before; you can refrigerate it overnight and easily reheat.

Crockpot method: After draining the meat; mix the rest in a crockpot and let it cook/simmer for a few hours before serving.

## Notes

My Dad loves this hot dog chili! So on my trips to visit him in Indiana, I would always make a big batch of this for him before I left and we would store it in small containers in his deep freezer so he could still have his WV Hot Dog! (In Indiana you cannot order a hot dog w/chili; only relish.)

Tony and Dannah like to sit down with a bowl of this hot dog chili and devour it with a simple piece of sliced white bread and mustard.