Adrian's Chili Dog Sauce

Kinda reminds me of a Manwich but better!

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Serves: 8 people



1 pound of ground beef

1 onion

1 bell pepper

1 tablespoon of minced garlic

1/3 cup of water

10 ounce can of tomato sauce

½ cup of ketchup

2 ½ teaspoons of chili powder

½ teaspoon of salt

½ teaspoon ground black pepper

½ teaspoon white sugar

1 tablespoon of A1 steak sauce or Worcestershire sauce

*A few shots of your favorite hot sauce/pepper sauce/Jalapeños if you like a lil kick!

1. Cut up your onions and bell peppers.
2. In a large sauce pan on medium high heat, brown your ground beef and throw in your onions, garlic and bell peppers to sauté them.
3. Once the ground beef is brown and the onions, garlic and bell peppers are nice and sautéed add all the other ingredients to the pan.
4. Turn the heat down to medium and cook for 20 minutes. Once the sauce thickens up your ready to add a couple of scoops to your hot dog. Don't forget to use the all-beef wieners from Sam's Club. They are delicious. I'm sure I don't have to tell you how to boil wieners. Enjoy!

*Don't forget the shredded cheese on top of your chili dog! We like the taco blend around our house!