

Hot Dog Chili Topper

Prep time: 10 min. Cook Time: 50 min. Servings: 18

Ingredients:

1 #10 Can Star Cross Chili Sauce
1 Cup White Onion, minced
7 lbs. Ground Beef Chuck
3 Tbsp. Canola Oil
3 Tbsp. Chili Powder
2 Tbsp. Cumin, ground
1 Tbsp. Prepared Yellow Mustard
1 Tbsp. Cinnamon
2 tsp. Onion Powder



Directions:

1. Over medium-high heat, cook the onions in canola oil in a large sauce pot until they are soft and translucent, about 10 minutes.
2. Add the beef and cook until the meat is browned and crispy. Remove any excess fat from the pan.
3. Add Star Cross Chili Sauce and then remaining ingredients. Mix well and cook for an additional 30 minutes over medium heat. Adjust consistency with a small amount of water, if desired.

Chef's Tip: Serve on top of your favorite hot dog. Pair with fresh chopped onion, shredded cheddar cheese, and yellow mustard.