



Hot Dog Chili Topper

TIME: 60 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

Instructions:

1. OVER MEDIUM HEAT, COOK THE ONIONS IN CANOLA OIL IN A LARGE POT UNTIL THEY ARE SOFT AND TRANSLUCENT, ABOUT 10 MINUTES.
2. ADD THE BEEF AND COOK UNTIL THE MEAT IS BROWNED AND CRISPY. REMOVE EXCESS FAT FROM THE PAN
3. ADD STAR CROSS CHILI SAUCE AND THE 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