

Rich & Savory Crockpot Chili Sauce for Hot Dogs - Your Backyard BBQ Hero

Slow-Cooked Hearty Hot Dog Chili Sauce



TIME
45 min

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INGREDIENTS

- 1 lb ground beef
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 2 tablespoons chili powder
- 1 teaspoon cumin
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- 1 can (8 oz) tomato sauce
- 1 can (6 oz) tomato paste
- 1 tablespoon Worcestershire sauce
- 1 tablespoon brown sugar
- 1 cup beef broth
- 2 tablespoons apple cider vinegar

Ingredient Swaps & Notes:

Ground Turkey or Chicken - For a leaner version, feel free to swap out the beef.

Smoked Paprika - Add a smoky dimension by subbing 1 tsp of chili powder with smoked paprika.

Spice It Up - Want heat? Toss in a diced jalapeño or a pinch of cayenne.

Beef Broth Sub - No broth? Water + bouillon cube works in a pinch.

Step-by-Step Instructions:

Brown the Beef: Place ground beef, chopped onion, and garlic in the crockpot. Cover and cook on high for about 30-45 minutes, or until the meat is browned.

Drain Excess Fat: Carefully remove any excess fat from the crockpot for a cleaner sauce.

Add Seasonings: Sprinkle in chili powder, cumin, salt, and pepper. Stir to coat the meat evenly.

Tomato Base Time: Add tomato sauce, tomato paste, Worcestershire sauce, and brown sugar.

Liquids Last: Pour in the beef broth and apple cider vinegar. Mix until fully combined.

Slow Cook: Set the crockpot to low and let it cook for 6-8 hours, stirring occasionally if you can.

Serve & Enjoy: Spoon generously over grilled hot dogs in buns. Top with shredded cheese, onions, or jalapeños if desired.

Tips for Success:

Don't Skip the Vinegar - It brightens up the chili and balances the richness.

Cook Low and Slow - Resist the urge to cook it faster. Low heat develops flavor.

Double Batch - This freezes beautifully. Make extra for next time!

Serving Suggestions & Pairings:

Crockpot Nacho Dip - a creamy, cheesy sidekick to your chili dogs.

Totchos (Tater Tot Nachos) - perfect for using extra chili as a topping.

Sheet Pan Quesadillas - crowd-pleasers for game nights.

Beer Cheese Dip - because you can never have too much cheese.

DIRECTIONS

1. **Brown the Beef:** Place ground beef, chopped onion, and garlic in the crockpot. Cover and cook on high for about 30-45 minutes, or until the meat is browned.
2. **Drain Excess Fat:** Carefully remove any excess fat from the crockpot for a cleaner sauce.
3. **Add Seasonings:** Sprinkle in chili powder, cumin, salt, and pepper. Stir to coat the meat evenly.
4. **Tomato Base Time:** Add tomato sauce, tomato paste, Worcestershire sauce, and brown sugar.
5. **Liquids Last:** Pour in the beef broth and apple cider vinegar. Mix until fully combined.
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7. **Serve & Enjoy:** Spoon generously over grilled hot dogs in buns. Top with shredded cheese, onions, or jalapeños if desired.
8. **Tips for Success:** Don't Skip the Vinegar - It brightens up the chili and balances the richness.
9. **Cook Low and Slow** - Resist the urge to cook it faster. Low heat develops flavor.
10. **Double Batch** - This freezes beautifully. Make extra for next time!
11. **Serving Suggestions & Pairings:** Serve this hot dog chili on classic buns with shredded cheddar and chopped onions. Want to impress? Try it with:
12. **Crockpot Nacho Dip** - a creamy, cheesy sidekick to your chili dogs.
13. **Totchos (Tater Tot Nachos)** - perfect for using extra chili as a topping.
14. **Sheet Pan Quesadillas** - crowd-pleasers for game

nights.

15. Beer : Cheese Dip - because you can never have too much cheese.
16. Walking : Taco Bar - spoon this chili into your bag of chips for an instant hit.
17. Storage & Leftover Tips: Refrigerate: Store in an airtight container in the fridge for up to 4 days.
18. Freeze: Portion into freezer bags and freeze for up to 3 months.
19. Reheat: Warm gently on the stove or in the microwave, adding a splash of broth if needed.
20. More Recipes You'll Love: This Crockpot Nacho Dip
21. These : Totchos
22. These : Sheet Pan Quesadillas
23. This : Beer Cheese Dip
24. This : Walking Taco Bar
25. Final Thoughts: Hot dog night just got a serious upgrade. This Slow-Cooked Hearty Hot Dog Chili Sauce is easy to prep, packed with flavor, and guaranteed to earn you compliments. Whether you're prepping for a backyard bash or a cozy weekend dinner, this recipe brings bold taste with zero fuss.

SWAPS & NOTES

Ground Turkey or Chicken - For a leaner version, feel free to swap out the beef.

Smoked Paprika - Add a smoky dimension by subbing 1 tsp of chili powder with smoked paprika.

Toss in a diced jalapeño or a pinch of cayenne.

Water + bouillon cube works in a pinch.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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