

Classic Coney Island Hot Dog Sauce: My Secret Family Recipe

1/2 cup finely chopped onion



TIME
20-30 min

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INGREDIENTS

- 1 lb ground beef (85% lean)
- 1/2 cup finely chopped onion
- 1 clove garlic, minced
- 1 (8 ounce) can tomato sauce
- 1/4 cup water
- 2 tablespoons chili powder
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon celery seed
- 1/2 teaspoon paprika
- 1/4 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper (optional, for a little heat)

Salt and black pepper to taste

Swaps and Notes:

Ground Beef: I prefer 85% lean ground beef because it has enough fat for flavor but isn't overly greasy. You can use ground turkey or a leaner beef, but you may need to add a touch more oil to the pan when browning.

Spices: The combination of chili powder, cumin, paprika, and celery seed is what gives this sauce its classic Coney flavor. Don't skip the celery seed! It's the secret ingredient.

Tomato Sauce: A simple can of tomato sauce is all you need. Don't use a chunky spaghetti sauce or crushed tomatoes. The goal is a smooth, saucy texture.

Sweetness: Some Coney sauces have a hint of sweetness. If you like this, you can add 1 teaspoon of brown sugar to the mix.

Step-by-Step Instructions:

Brown the Beef and Onion: In a medium saucepan or Dutch oven, brown the ground beef and finely chopped onion over medium-high heat. Break up the meat with a spoon as it cooks.

Drain the Grease: Once the beef is fully browned and the onions are soft and translucent, carefully drain any excess grease from the pan.

Add the Aromatics: Reduce the heat to medium. Add the minced garlic and cook for about 30 seconds until fragrant, stirring constantly.

Create the Sauce: Stir in the tomato sauce, water, chili powder, Worcestershire sauce, celery seed, paprika, cumin, and cayenne pepper (if using). Season generously with salt and pepper.

Simmer and Thicken: Bring the mixture to a simmer. Reduce the heat to low, cover the pot, and let the sauce simmer for at least 20-30 minutes, or even longer if you have the time. The longer it simmers, the more the flavors will develop. Stir occasionally to prevent sticking.

Adjust and Serve: Taste the sauce and adjust the seasonings if needed. Add more salt, pepper, or chili powder to your liking. The sauce should be the consistency of a loose chili-not too thick, but not watery.

Final Prep: Serve the sauce hot over your favorite grilled or boiled hot dogs in buns. Top with classic Coney toppings like diced onion and a stripe of yellow mustard.

Tips for Success:

Use a Food Processor for the Onion: For a smoother sauce, you can pulse the onion in a food processor until it's very finely diced. This helps it almost disappear into the sauce as it cooks.

Drain the Grease Well: Coney sauce should not be greasy. Taking the time to drain the fat from the ground beef after browning is essential for a clean, savory flavor.

Go Low and Slow: The key to developing a deep, complex flavor is to let the sauce simmer on low heat. Don't rush this step!

The Celery Seed is Key: Don't skip the celery seed. While a small amount, it adds a distinct, subtle flavor that is a hallmark of classic Coney sauce.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 180 kcal

Carbohydrates: 7g

Protein: 15g

DIRECTIONS

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11. The : Celery Seed is Key: Don't skip the celery seed. While a small amount, it adds a distinct, subtle flavor that is a hallmark of classic Coney sauce.
12. Serving Suggestions and Pairings: This Coney Island Hot Dog Sauce is the star of the show. Serve it on your favorite grilled hot dogs with classic toppings like finely diced white onions and a stripe of yellow mustard. Pair it with sides like potato salad, coleslaw, or a bag of potato chips. For a fun, interactive meal, you can set up a hot dog bar with a variety of toppings. It's the perfect centerpiece for a party, right alongside dishes like Easy Cheesy Chicken Sliders with Marinara Garlic Butter or These Totchos (tater tot nachos).
13. Nutritional Information (per serving, approximate):
Calories: 180 kcal
14. Carbohydrates: 7g
15. Protein: 15g
16. Fat: 10g
17. Saturated : Fat: 4g
18. Cholesterol: 40mg
19. Sodium: 450mg
20. Fiber: 1g
21. Sugar: 4g
22. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
23. Storage and Leftover Tips: This sauce is great for making ahead. You can store it in an airtight container in the refrigerator for up to 4 days. It also freezes exceptionally well. Simply portion it into freezer-safe containers and freeze for up to 3 months. Thaw in the fridge overnight and reheat on the stovetop.
24. More Recipes You'll Love: If you enjoy recipes that are perfect for feeding a crowd or just bringing some fun to the dinner table, you might also enjoy these:
25. This : Walking Taco Bar is my favorite no-fuss way to feed a crowd

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