

DISTRICT of COLUMBIA

CHILI HALF-SMOKE (DC Style Chili Dog)



INGREDIENTS:

- 1 pound ground beef
- 1 (14.5 oz.) can reduced-sodium beef broth
- 1 (14.5 oz.) can crushed tomatoes with puree
- 1 TBSP Chili powder
- ½ TBSP paprika
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp kosher salt
- 1/8 tsp cayenne pepper
- 8 regular half-smoke hot dogs
- ¼ cup yellow mustard, for spreading
- 8 split-top hot dog buns, toasted
- ½ cup red onions, diced, for topping
- ½ cup shredded cheese, for topping

DIRECTIONS:

1. For the chili sauce: Heat a large skillet over medium high heat. Cook and stir beef in the hot skillet until browned and crumbly (5-7 minutes). Drain and discard grease. Add beef broth to ground beef, bring to boil. Reduce heat to medium –low heat. Simmer about 30 minutes, until liquid is slightly reduced.
2. Mix tomatoes with puree, chili powder, paprika, onion and garlic powders, salt, and cayenne pepper into beef.
3. For the half-smokes, heat a grill over high heat.
4. Cut the half-smokes ¾ of the way through, lengthwise and grill until nicely marked and heat, about 1 ½ minutes per side. Spread mustard on inside of each warmed bun. Place each half-smoke in a bun and evenly top with the chili sauce. Sprinkle with raw onions and shredded cheese.

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