

My Dad's West Virginia Style Hot Dog Sauce— Tried & True Recipes

Serves: 8–10 servings | Cook time: 1 hour 10 minutes

INGREDIENTS

- 1½ pounds 85/15 ground beef
- 14.5-ounce can beef broth
- 1 yellow onion, peeled and finely diced
- 1 hot pepper, such as jalapeño or cherry pepper, trimmed and finely minced
- 1 small red bell pepper, trimmed, seeded, and finely diced
- 7-ounce can tomato paste
- 1–2 tablespoons chili powder
- 2 teaspoons cumin
- 2 teaspoons garlic powder
- 2 teaspoons paprika
- ½ teaspoon cayenne powder, more or less to taste
- ½ teaspoon turmeric
- 12-ounce jar [Heinz chili sauce](#) or use ½ cup ketchup
- Salt, pepper, and sugar if needed

METHOD

Brown the beef:

- Heat a large skillet over medium-high heat. Once hot, add the ground beef and cook, breaking it up with a wooden spoon for 15–20 minutes until browned and cooked through. Season with salt and pepper.
- Transfer the cooked beef to a paper towel-lined plate and discard all but 2 teaspoons of fat in the skillet.

Cook the onion and peppers:

- Return the skillet to the stove over medium heat. Add the onion and both diced peppers and cook until softened, about 5–7 minutes. Season lightly with salt and pepper.
- Add the chili powder, cumin, garlic powder, cayenne powder, paprika, and turmeric. Cook for 1 minute until fragrant. Add the tomato paste and mash it into the skillet. Cook for 1–3 minutes until it deepens in color.
- Return the beef to the pot and toss to combine.

Simmer the hot dog sauce:

- Pour in the beef broth and add the chili sauce. Taste and add more salt, pepper, and a pinch of sugar if needed. Bring to a boil and then reduce heat and simmer for at least 30 minutes until thick.
- Stir the hot dog sauce occasionally as it cooks. If the liquid evaporates too quickly, add a splash or two of water.
- If the hot dog sauce is too thin, turn the heat up a touch and continue simmering until the liquid evaporates.
- Taste and season once more before serving.

To serve:

- Serve the hot dog sauce on top of your favorite hot dog. Be sure to warm the buns first! I like to microwave them so they're soft, but toast or grill them if you prefer. Serve with ketchup, mustard, and finely minced yellow onion on top. Enjoy!