

HOT Dog Chili Recipes

Included are two recipes for Hot Dog Recipes.

One is from my Sister-in-law, and is a quick way to make Hot Dog chili.

The other from my mother is the way she has been making homemade Hot Dog chili since we could afford to eat home made hot dogs. (At least 50 years). Mother's Recipe you have to work with more because you add and stir, add and stir until you like the way it looks. The Ketchup (catsup) should be completely melted.

Hot Dog Chili

– Beth Jones

Ingredients:

1-pound Hamburger/ground Round/ground Sirloin
1-regular sized can Manwitch Sauce

Directions:

Open package of hamburger (make sure thoroughly thawed if frozen), put in hot cast iron skillet (medium to medium high heat). Use wooden spoon to breakup hamburger. Make sure thoroughly cooked and brown. (Drain excess off Grease.)

Now open can Manwitch “Original Recipe” Sauce (regular sized can). Pour in skillet over hamburger, stirring thoroughly. Make sure hot, and cooked through.

Serve with your Hot Dogs

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Hot Dog Chili

– Marie Jones

Ingredients:

1-pound Hamburger/ground Round/ground Sirloin

1-12 oz Bottle of Catsup (ketchup)

1 Salt and Pepper to taste (optional)

Directions:

Open package of hamburger (make sure thoroughly thawed if frozen), put in hot cast iron skillet (medium to medium high heat). Use wooden spoon to break up hamburger. Make sure thoroughly cooked and brown. (Drain excess off Grease.)

Now open Bottle of Catsup (Ketchup), pour in and stir until desired Consistency. Pour in skillet over hamburger, stirring thoroughly. Make sure hot, and cooked through. Serve with your Hot Dogs

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