

# Betty's Coney Island Dreamin' Barbecued Hot Dogs Recipe



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In this video, Betty demonstrates how to make her popular and easy Coney Island Barbecued Hot Dogs. Tangy and tasty and loaded with spices, these can't be beat!

## Ingredients:

- 1/2 cup chopped green pepper
- 1/2 cup chopped celery
- 3/4 cup chopped onion
- 1 tablespoon butter or margarine, melted
- 3/4 cup ketchup
- 1/2 cup water
- 1 1/2 tablespoons sugar
- 2 tablespoons lemon juice
- 1 1/2 tablespoons white vinegar
- 2 teaspoons Worcestershire sauce
- 3/4 teaspoon dry mustard
- 6 to 8 hot dogs (any type--low fat, cheese filled, smoked sausage, etc.)
- 6 to 8 hot dog buns (I used Coney buns.)

Saute 1/2 cup chopped green pepper, 1/4 cup chopped celery, and 3/4 cup chopped onion in 1 table-spoon butter or margarine in a large saucepan over low heat, stirring constantly, until the vegetables are clear and soft. Stir in 3/4 cup ketchup, 1/2 cup water, 1 1/2 tablespoons sugar, 2 tablespoons lemon juice, 1 1/2 tablespoons white vinegar, 2 teaspoons Worcestershire sauce, and 3/4 teaspoon dry mustard. Cook over medium heat for about 10 minutes, stirring occasionally. Add hot dogs to the sauce mixture, and simmer for about 5 minutes, until the hot dogs are thoroughly heated. To serve, open a hot dog bun on a serving plate, ladle some sauce into it. Then, place a hot dog on top of the sauce, and top with more sauce. Place a few bread-and-butter pickle slices, as well as some exotic vegetable chips alongside, and you're all set! These are delicious, healthy (if you choose the right kind of hot dog), and also quick and easy! My husband loves them!!!