

Betty's Own Super Bowl Chili Sauce



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In this video, Betty demonstrates how to make her Own Super Bowl Chili Sauce. This sauce is meant for topping hot dogs (which will be uploaded tomorrow), but you can use it for many purposes.

Ingredients:

- 1 tablespoon olive oil
- 2/3 cup finely chopped onion
- 2 tablespoons chili powder
- 1/2 teaspoon ground cumin
- 1 pound ground beef, uncooked, but crumbled
- (2) 6-oz. cans tomato paste
- 1 teaspoon brown sugar
- 1 teaspoon salt
- 3 1/2 cups water (This sauce is soupy; if you like it thicker, you may reduce the water to 2 1/2 to 3 cups.)

Place 1 tablespoon olive oil in a medium skillet over medium heat. When oil is hot, add 2/3 cup finely chopped onion, 2 tablespoons chili powder, and 1/2 teaspoon cumin. Stir mixture to combine flavors. Reduce heat and cook, stirring constantly, for about 2 minutes. Remove from heat. Place crumbled ground beef in a crock pot. Add sautéed onion mixture, (2) 6-oz. cans tomato paste, 1 teaspoon brown sugar, 1 teaspoon salt, and 2 1/2 to 3 1/2 cups water (depending on desired thickness). Place lid on crock pot, set to HIGH, and cook for 2 to 4 hours. You may remove the lid during the cooking process, if desired. The chili sauce will be "done" after about 2 hours, but will be thicker and have a more intense flavor if it is cooked longer. Serve over cooked hot dogs in buns. This is a convenient chili sauce, if you are using it at a party, because you can just turn the crock pot to LOW, and the sauce is ready throughout the span of the party. I make my chili sauce a little "soupy," but when I serve it, I let it drain through a slotted spoon back into the pot, so that it doesn't make the hot dog buns soggy. More tomorrow on serving up some Winning Super Bowl Hot Dogs!!! Love, Betty ☐