

Cincinnati Style Coney Dog Chili

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Ingredients

1 lb. ground beef
3 lrg. onions – minced
1 1/4 cup ketchup
1 1/4 cup water
1/4 cup chili powder
1 Tbls. garlic powder
1 Tbls. grated unsweetened chocolate
1 tsp. – 1 Tbls. cayenne pepper – depending on taste
1 tsp. parsley flakes
salt – to taste
Italian bread crumbs – as needed for thickening

Directions

In a saucepan over medium-high heat, brown beef and onion, breaking up the beef while it cooks; drain off grease.

Add remaining ingredients, except breadcrumbs, to pot and simmer over low heat for 1 hour.

Slowly stir in bread crumbs to reach desired thickness.