

# Spanish Hot Dog Sauce

written by The Recipe Exchange | October 31, 2015

## **Ingredients**

2 pounds 15% Lean Ground Beef  
 $\frac{3}{4}$  cups Water  
2 cups Ketchup  
4- $\frac{1}{2}$  teaspoons Chili Powder  
2 Tablespoons White Vinegar  
1 teaspoon Salt  
 $\frac{1}{4}$  cups Very Finely Diced White Onion

## **Directions**

DO NOT brown the hamburger.

Mix burger and water in a medium-large sized heavy bottom saucepan.

Add the rest of the ingredients until well mixed. This should be similar to a medium thick tomato sauce.

Bring to a simmer over medium heat. Reduce heat a little, stirring every 15–20 minutes. This is important to keep the mixture from browning, burning or scorching. If the mixture seems too thick, then add a little more water.

Simmer for 1 1/2–2 hours, continuing to watch VERY carefully, stirring every 10–15 minutes.

Optional step: Cool in the refrigerator over night. In the morning, skim off the fat that accumulates on the surface, remove and discard. Reheat on the stove top or in the microwave.

Traditionally served over steamed hot dogs in steamed buns.