

Chili Coney Dogs (Slow Cooker)

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Servings: 8

1 pound ground beef
1 can (15 ounce) tomato sauce
1/2 cup water
2 tablespoons Worcestershire sauce
1 tablespoon dried minced onion
1/2 teaspoon garlic powder
1/2 teaspoon ground mustard
1/2 teaspoon chili powder
1/2 teaspoon pepper
dash cayenne pepper
8 hot dogs

In a large skillet, cook the ground beef over medium heat, breaking into crumbles, until no longer pink, 6 to 8 minutes. Drain.

Stir in the tomato sauce, water, Worcestershire, dried onion, garlic powder, ground mustard, chile powder, pepper and cayenne.

Place the hot dogs in a three-quart slow cooker. Top with the beef mixture.

Cook on LOW until heated through, four to five hours.

Serve on buns with toppings as desired.

Per Serving (excluding unknown items): 372 Calories; 32g Fat (77.3% calories from fat); 16g Protein; 5g Carbohydrate; 1g Dietary Fiber; 77mg Cholesterol; 901mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 5 Fat; 0 Other Carbohydrates.