

# Hot Dog Sauce

*Terri Reid*

*Local 1155 Women's Committee Cookbook, Alabama*

*1 quart basic tomato sauce  
1/2 cup flour  
1/2 cup margarine  
1 large onion, chopped  
1 teaspoon garlic powder  
1 teaspoon salt  
3 tablespoons chili powder  
1 tablespoon  
Worcestershire sauce*

In a heavy frying pan, melt the margarine. Add the flour. Stir until the flour is brown.

Add the tomato sauce. Stir until thickened.

Add the onion, garlic powder, salt, chili powder and Worcestershire sauce. Simmer. (The longer that you simmer, the better it will taste.)

---

Per Serving (excluding unknown items): 1173 Calories; 96g Fat (71.1% calories from fat); 12g Protein; 75g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 3577mg Sodium. Exchanges: 4 Grain(Starch); 1 1/2 Vegetable; 19 Fat; 0 Other Carbohydrates.