

Hungarian Hot Dogs

*Taste of Home Test Kitchen
Taste of Home Recipe Book 2015*

Servings: 6

Yield: 2 cups chili

*1 pound ground beef
1 clove garlic, minced
1 1/2 teaspoons brown sugar
1 tablespoon chili powder
1 1/2 teaspoons Hungarian paprika
3/4 teaspoon pepper
3/4 teaspoon ground cumin
3/4 teaspoon dried thyme
1/2 teaspoon salt
dash cayenne pepper
1 1/2 cups water
HOT DOGS
1 package (14 ounce) smoked kielbasa links
6 hot dog buns, split (optional toppings)
shredded cheddar cheese,
yellow mustard and
chopped onion*

Preparation Time: 10 minutes

Cook Time: 40 minutes

In a large skillet, cook the beef and garlic over medium heat for 6 to 8 minutes or until the beef is no longer pink, breaking up the beef into crumbles. Drain.

Stir in the brown sugar, chili powder, paprika, pepper, cumin, thyme, salt and cayenne. Add the water. Bring to a boil. Reduce the heat. Simmer for 25 to 30 minutes or until the liquid is almost evaporated.

Cook the kielbasa according to package directions. Serve in buns with the chili and, if desired, toppings.



Per Serving (excluding unknown items): 367 Calories; 23g Fat (55.9% calories from fat); 16g Protein; 24g Carbohydrate; 2g Dietary Fiber; 64mg Cholesterol; 485mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 3 1/2 Fat; 0 Other Carbohydrates.