

Our State eats

Published in the March 2024 issue of Our State

Hot Dogs All the Way

Yield: 6 hot dogs.

For the chili:

- 1 pound ground chuck
- 1 small yellow onion, diced (about $\frac{3}{4}$ cup)
- 1 teaspoon chili powder
- $\frac{1}{2}$ cup water
- 1 teaspoon garlic powder
- 1 tablespoon apple cider vinegar
- 1 tablespoon light brown sugar
- 1 (14.5-ounce) can tomato sauce
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{4}$ teaspoon ground nutmeg

In a large skillet, brown beef on medium heat until cooked through. Remove beef from skillet, leaving drippings. Add onion to skillet and cook until translucent, about 3 to 5 minutes.

Add the ground beef back to the skillet along with the rest of the ingredients and stir. Reduce heat to low and simmer for 30 minutes.

For the slaw:

- $\frac{1}{2}$ head green cabbage
- 2 teaspoons celery seed
- $\frac{1}{2}$ teaspoon celery salt
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon onion powder
- 1 teaspoon granulated sugar
- 2 teaspoons apple cider vinegar or dill pickle juice
- 3 tablespoons mayonnaise

Cut cabbage into large chunks and place in a food processor. Pulse until finely chopped. Place chopped cabbage in a bowl and add remaining ingredients. Stir until all ingredients are well combined. Refrigerate until ready to serve.



For the hot dogs:

- 6 kosher all-beef hot dogs
- 1 cup hot water
- 6 hot dog buns, lightly toasted
- Yellow mustard
- Chili
- Chopped slaw

Heat a cast-iron skillet on medium-high. Place hot dogs in skillet and let cook for 1 minute. Roll hot dogs with a fork or tongs until all sides are cooked. Add 1 cup hot water to skillet and cover with lid. Reduce heat to low and simmer for 5 minutes. Place hot dogs in buns and top with mustard, chili, and slaw.

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