

Ye Olde Oak[®]

Recipe

Chilli Dogs



Ingredients

4 rashers of bacon cut up into small pieces

1 Large Onion chopped

400g minced beef

4 chopped garlic cloves

1 tin chopped tomatoes

2 tablespoons tomato puree

1 cup beef stock

1 tablespoon chilli powder

1 tablespoon paprika

1 tablespoon ground cumin

2 tablespoons honey

Salt

1 tin Ye Olde Oak American Jumbo Hotdogs

Buns for Hotdogs

Grated Cheddar for garnish

Method

Make the chilli first. Fry the bacon over medium heat until it begins to get crispy, then add the chopped onions and fry over high heat, stirring often, until they begin to brown.

Add in the minced beef and stir in well. Cook this until the beef is browned, add in the chopped garlic and mix well.

Once the beef is browned add in the tomatoes, tomato puree, honey and beef stock.

Add all the spices in and stir well. Bring to a simmer and taste.

Add salt if it needs it. You can also add more chilli powder if you like it more spicy.

Let the chilli cook on a low simmer for at least 30 minutes before you start to grill the hot dogs. You can cook it for several hours if you want to, adding a little more beef stock if the chilli gets too dry.

Grill your Ye Olde Oak American Jumbo hot dogs until they get a light char and grill the hot dog buns briefly, no more than a minute as they will burn fast.

Hot dogs goes in the bun, chilli goes on top and sprinkle with the grated cheddar cheese - Done.

Perfect with a nice cold drink.