

# Coney Island sauce

## 11 Recipes



Beverly's Greek Sauce for Hot Dogs or Burgers  
From Diana Rattray, Your Guide to Southern U.S. Cuisine.

Use this sauce as a hot dog topping or sauce for burgers.

Prep Time :

Cook Time :

Type of Prep : Crock Pot, Slow Cook

Cuisine : Greek

Occasion :

**INGREDIENTS:**

1 pound lean ground beef

2 chopped onions

1/2 tsp. oregano

1/2 tsp. chili powder

1/2 tsp. sweet basil

1/2 tsp. cayenne pepper

1/2 tsp. garlic salt

1/2 tsp. cumin powder

1 small can tomato sauce

1 Cup water

**PREPARATION:**

Place all ingredients in Crock Pot. Cook all day on LOW or 1/2 day on HIGH. Stir before serving over cooked burgers, hot dogs or french fries for Greek Dogs, Greek Burgers or Greek Fries! I've also done this with frozen burger... top it with all the ingredients and make sure you stir it once while cooking!

Beverly's Notes:

Burgers & Dogs are best when topped with -

Chopped onions, ketchup, mustard and Greek Sauce

Greek Fries are best topped with cheddar cheese sauce & ketchup!

## Coney Island Hot Dog Sauce

### Ingredients:

1 Tablespoon butter  
1 Tablespoon shortening  
2 medium onions, chopped  
1/2 teaspoon garlic powder  
2 Tablespoons chili powder  
1 teaspoon prepared mustard  
1 1/2 pounds ground beef  
6 oz can tomato sauce  
4 wieners, ground  
Soda crackers

### Instructions:

Place butter, shortening and onions in hot skillet. Season with garlic powder.

Add chili powder and prepared mustard; blend thoroughly.

Add: ground beef and tomato sauce. Add water, ground wieners, and a few crackers.

Add water as needed. Simmer slowly for a couple hours.

Serve as a sauce on Burgers ,Dogs and over Fry's .

## CONEY ISLAND SAUCE

- 3 lb. hamburger meat
- 1/2 tsp. garlic juice
- 1 1/2 tbsp. dry mustard
- 1 1/2 tsp. oregano
- 2 tbsp. paprika
- 1/2 c. ketchup
- 1/2 c. water
- 2 tsp. salt
- 1/2 tsp. black pepper
- 1 tsp. sweet basil

Cook meat until pink is gone, mashing meat with potato masher. Combine remaining ingredients, cover and let simmer 6 hours. Let cool. May be frozen.

## CONEY ISLAND HOT DOG SAUCE

- 3 med. onions, chopped
- 2 1/2 lbs. ground meat
- 1 1/2 tsp. oregano
- 1 1/2 tsp. cumin
- 2 tbsp. paprika
- 2 tbsp. chili powder
- 1 1/2 tsp. celery salt
- 1 1/2 tsp. garlic salt
- 1 tbsp. salt
- 1/2 tsp. cinnamon

Chop onions and boil in enough water to cover. Boil until completely cooked. Add spices. Break up ground meat into small pieces and put into onion mixture. Cook about 1 hour, stirring occasionally.

## CONEY ISLAND HOTDOG SAUCE

- 5 lb. hamburger
- 1/2 c. olive oil
- 1/2 lb. onions
- 1 1/2 tsp. cayenne pepper
- 3 tsp. chili powder
- 3 cloves (or powdered) garlic
- 3 tsp. paprika powder
- 1/2 tsp. thyme
- Salt & pepper to taste

Mix all together and cook slowly for about 2 hours.

## CONEY ISLAND HOT DOG SAUCE

- 1 lb. ground beef
- 1 1/2 c. tomato juice
- 1 1/2 c. water
- 2 1/2 tsp. chili powder
- 1 1/2 tsp. ground cumin
- 1 1/2 tsp. paprika
- 1/2 tsp. salt
- 1/2 tsp. pepper

Brown ground beef and mash into very fine pieces. Add the rest of the ingredients and simmer 15 minutes. Additional tomato juice or water for thinner consistency. Spoon on hot dogs over minced onions.

## CONEY ISLAND SAUCE DELUXE

- 3 1/4 c. tomato juice
- 3 1/4 c. tomato puree
- 12 oz. tomato paste
- 12 oz. water
- 3 c. finely chopped onions
- 5 tsp. chili powder
- 2 tsp. paprika
- 1/4 tsp. red pepper
- 2 tsp. salt
- 1 lb. browned ground beef
- 1 brick frozen chili (about 1 c.)
- 2-3 cloves garlic

Combine all of the ingredients and simmer 4 to 5 hours; remove garlic and store in containers; freeze.



## CONEY ISLAND HOT DOG SAUCE

- 1 1/2 lb. ground chuck
- 2 tbsp. oil
- 2 tbsp. chopped onion
- 1 tsp. salt
- 1 tbsp. black pepper
- 1 tsp. hot pepper
- 1 tbsp. paprika
- 1 pinch sage
- 1 pinch cinnamon
- 1 tbsp. chili powder
- 1 sm. can tomato paste
- 4 c. water

Brown chuck and onion with oil. Add all the rest of ingredients and simmer 3-4 hours, stir often.

## CONEY ISLAND SAUCE

1/4 c. oil  
1/2 lb. ground beef  
2 onions, chopped fine  
1/2 c. tomato paste  
3 c. water  
1/2 tsp. pepper  
1/2 c. relish  
2 tbsp. vinegar  
2 tsp. salt  
Cayenne pepper to taste  
2 tbsp. chili powder  
2 tbsp. mustard

Heat oil, brown meat and onion. Stir in tomato paste, water, vinegar, relish, pepper and salt. Simmer 25 minutes. Blend in chili powder and mustard. Simmer 5 minutes longer.

## GREEK SAUCE FOR HOT DOGS

- 1 lb. ground chuck
- 1/4 tsp. salt
- 2 tbsp. chopped onion
- 1/4 tsp. pepper
- 1 tsp. oregano
- 3 tsp. paprika
- 2 tsp. chili powder
- 2 tsp. ground cumin powder
- 2 c. water

Brown ground chuck, salt and onion. Skim off all fat, mash very fine. Add remaining ingredients. Simmer slowly 1 hour.

## GREEK SAUCE FOR HOT DOGS

- 1 lb. ground chuck
- 1/4 tsp. salt
- 2 tbsp. chopped onion
- 1/4 tsp. pepper
- 1 tsp. oregano
- 3 tsp. paprika
- 2 tsp. chili powder
- 2 tsp. ground cumin powder
- 2 c. water

Brown ground chuck, salt and onion. Skim off all fat, mash very fine. Add remaining ingredients. Simmer slowly 1 hour.