



Chili for Chili Dogs *(adapted from Tyler Florence at Foodnetwork.com)*

2 tablespoons olive oil
1 large onion, chopped
3 cloves garlic, minced
1 pound extra lean ground beef
1 tablespoon chili powder
1/2 teaspoon red pepper flakes (optional)
Salt and fresh ground black pepper
2-1/2 cups ketchup
2 tablespoons prepared yellow mustard

Heat large sauté pan over medium heat. Add olive oil and when shimmering add onion and garlic. Sauté, stirring occasionally until onion is softened. Add ground beef, breaking it up with a fork as it cooks. When the meat is nicely browned (about 10 minutes), add chili powder and red pepper flakes. Cook another minute, stirring constantly, then add ketchup and yellow mustard. Bring to a boil, reduce heat to a slow simmer and cook for 10 to 15 minutes until very thick. Taste for seasoning, adding salt and pepper as required.

4 good quality hot dogs
4 hot dog rolls
Chopped red onion, chopped jalapeno peppers
Grated cheddar cheese

To complete sandwich, cook hot dogs on grill until well heated through. Warm buns until toasty. Top buns with grilled hot dogs, add chili and garnish with onions, peppers and cheese.