



New York System Hot Wiener Sauce I

Oscar · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

12

Description

This hearty flavorful wiener sauce is like the kind you'll find in Rhode Island and Massachusetts. It may be frozen until ready for use. Use premium grilled wieners cooked in butter, steamed hot dog buns, and the fancy mustard of your choice. Spread with mustard, the sauce, chopped onions, and celery salt in that order. If you have a delicate digestive system, use with caution.

Ingredients

— - 3 pounds ground beef - 2 teaspoons chili powder - 2 teaspoons dry mustard - ½ teaspoon ground allspice - ½ teaspoon ground nutmeg - ½ teaspoon onion salt - ½ teaspoon garlic salt - ½ teaspoon celery salt - ¼ teaspoon minced fresh ginger root - 1 teaspoon ground cumin - ½ teaspoon Worcestershire sauce - 1 teaspoon soy sauce - 10 ounces ketchup

Instructions

1. Place ground beef in a large
2. deep skillet. Cook over medium high heat until evenly brown; drain. Mix the chili powder
3. dry mustard
4. allspice
5. nutmeg
6. onion salt
7. garlic salt
8. celery salt
9. ginger root
10. cumin
11. Worcestershire sauce
12. soy sauce and ketchup into the skillet. Simmer at least 1 hour
13. until a desirable consistency has been attained. Serve hot.