



Texas Chili Dog

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

Whether youre tailgating watching the big game at home or just planning a family movie night this Texas chili dog is guaranteed to please Delicious Ball Park Brand franks are even better when topped with hearty Texas chili freshly grated cheese and chopped sweet onion You can always add a few slices of jalapeño if you like it hot Tater Tots or Fritos make the best sides

Ingredients

- - 8 Ball Park® Brand Franks - 8 Ball Park® Hot Dog Buns - Yellow mustard - 1 cup chopped yellow onion - 2 cups grated Cheddar cheese - 1 jalapeno pepper
- seeded and thinly sliced - 1 pound ground beef - 1 tablespoon vegetable oil - ½ sweet yellow onion
- chopped - ½ red bell pepper
- chopped - 1 (8 ounce) can tomato sauce - 1 tablespoon chili powder - 2 teaspoons garlic granules - 2 teaspoons paprika - salt and pepper to taste

Instructions

1. Brown ground beef in 1 tablespoon vegetable oil in a large saucepan for about 10 minutes over medium heat. Add onion and red bell pepper
2. stirring well. Add tomato sauce and seasonings
3. stirring well. Allow mixture to bubble for about 10 minutes; reduce heat to simmer and cook for at least 30 minutes. Meanwhile
4. preheat the oven to 400 degrees F (200 degrees C). Cook hot dogs on your grill or on a grill pan until just seared on the outside. Toast buns in the preheated oven for about 10 minutes
5. taking care not to brown. Swipe each bun with mustard
6. top with chili as desired
7. followed by grated cheese
8. onion
9. and if you're brave
10. jalapeños. Recipe Tips You can toast your Ball Park Hot Dog buns to help them withstand the weight of the chili without getting soggy.If you'd like the cheese to be melty
11. place the chili dogs on a foil-lined cookie sheet and run under a hot broiler until the cheese bubbles
12. 2 to 3 minutes.