



Coney Island Sauce, Port Huron-style

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Beef, Sauces

Difficulty: Easy **Source:** AllRecipes.com

INGREDIENTS

- 1 lb. ground chuck
- 1 1/2 teaspoons chili powder
- 1/2 teaspoon ground cinnamon
- 2 teaspoons paprika
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon ground allspice
- 2 teaspoons cider vinegar
- 2 teaspoons prepared yellow mustard
- 1 teaspoon beef base
- 1/2 teaspoon salt
- 1 cup water or more as needed

NUTRITION

Amount Per Serving Calories: 116 | Total Fat:
7.3g | Cholesterol: 35mg Powered by ESHA
Nutrient Database

DESCRIPTION

This is a style of coney sauce that is found in the Greek restaurants and Coney Islands around the Detroit, Michigan area. It is very unique and different from New York coney sauce. Serve over steamed hot dogs in steamed buns with mustard and chopped raw onion if you wish.

DIRECTIONS

1. Combine the ground chuck, chili powder, cinnamon, paprika, pepper, onion powder, garlic powder, cumin, cayenne pepper, allspice, mustard, beef base, and 1 cup water in a large saucepan over medium-high heat
2. Use a potato masher to break up the beef and mix the rest of the ingredients through the beef; bring to a simmer; reduce heat to medium-low and continue to simmer 2 to 3 hours, adding water occasionally to keep the mixture moist.

NOTES

I put the cooked meat mixture in the blender for a minute to make it smoother.