

Coney Island Hot Dog Sauce

Amount	Measure	Ingredient - Preparation Method
1	pound	ground beef
1	medium	onion - chopped
2	teaspoons	garlic powder
1	tablespoon	balsamic vinegar
2	tablespoons	chile powder
1/4	teaspoon	cinnamon
1/2	teaspoon	red pepper flakes
1/2	teaspoon	cumin
1	teaspoon	salt
1/2	teaspoon	allspice
2	dashes	worcestershire sauce
6	ounces	tomato paste
3	cups	water

Brown the ground beef and drain. Run it through a food processor for a finer texture. Mince the onions in the food processor as well. In a medium heavy pot, combine all ingredients and simmer until thickened, 45 minutes to 1 hour.