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Coney Mommas

Coney dogs (also known as Coney Island hot dogs or Coneys) are all beef hot dogs topped with all-beef chili, diced yellow onion, and yellow mustard. Originating in Detroit, Michigan (www.americanconeyisland.com/history.htm) and popular in the "heartland" states, these sandwiches just scream SUMMER is here!

The secret to a great Coney is in the chili topping and Hoosier Momma's Bloody Mary Maker makes a delicious Coney sauce with an Indiana twist.

- 1 pound ground beef
- 4 Tablespoons minced yellow onion
- 3 cups Hoosier Momma Bloody Mary Maker (www.hoosiermomma.com)
- 1/2 cup dill pickle relish
- 3 Tablespoons sugar
- 2 teaspoons Coleman's dry mustard
- 3 Tablespoons Hickoryworks Bestchestershire Sauce (www.hickoryworks.homestead.com)

Place a non-stick skillet over medium high heat and add the beef and onions.

Cook, stirring occasionally to prevent sticking, until the beef is no longer pink. Use a wooden spoon or potato masher to break the meat up into small pieces.

Add the rest of the ingredients, stir to blend, and simmer on low heat for 1 hour or until the mixture is thick.

Use immediately or freeze for future use.

NOTE: You can freeze this sauce in ice cube trays to make "Coney Cubes". When the urge for a Coney strikes, take a few cubes, thaw them out to top your hot dog, and ENJOY!

Makes about 2 cups of Coney sauce.

Victoria Wessler

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