



## 2017 Church Coney Recipes – 2 large roasters

10lbs – hamburger

4 cans – Chef-mate Hot Dog Chili– ordered at Amazon

Salt and pepper

1 jar – garlic

5 sticks butter (4 sautéing – 2 flavor)

1 C - oil

3 C – dehydrated onions

### spice ingredients

3 large mustards

1 bottle – Worcestershire

1 bottle Louisiana Hot sauce

1 Pkg – 2 alarm chili mix

jar of saved pickle juice (medium)

optional – **more chili beans**

sauté garlic and onions in 3 sticks of butter/oil

add meat and cook over low heat

salt and pepper to taste (heavy on pepper/light on salt till end)

mix the rest of the spice ingredients (but pickle juice) together in a bowl

Add canned Coney sauce to meat and stir and cook

Once hot add ingredients and cook

Add pickle juice last when almost done.

**Dusting of Chili powder & Garlic Salt**

**NOTE – If it loses the tomato taste add 1 large can Tomato sauce**



Chef-mate Hot Dog Chili, 6-lb 12-oz - \$15.33