



RECIPE

Inspired by Coney Island dogs

Yield: 2 ½ cups

Step 1: Make the base ranch

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| ¼ cup buttermilk | 2 pinches ground black pepper |
| 1 cup mayonnaise | ½ teaspoon dried parsley |
| ½ cup sour cream | ¼ teaspoon dried dill weed |
| ¼ and ⅛ teaspoon table salt | ¼ teaspoon MSG |
| ½ teaspoon garlic powder | |
| ½ teaspoon onion powder | |
- Combine all ingredients.*
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Step 2: Bring in some local flavor

Coney Island sauce recipe:

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| 1 tablespoon vegetable oil | ⅛ teaspoon cinnamon |
| ½ lb lean ground beef | ⅛ teaspoon ground cumin |
| ½ cup onion, finely chopped | 1 teaspoon ground ancho chili |
| 1 garlic clove, minced | 3 tablespoons tomato paste |
| 1 tablespoon chili powder | 1 cup water |
| ⅛ teaspoon allspice | 1 teaspoon table salt |
| | ¼ teaspoon MSG |
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| 1. <i>In a medium saucepan, cook the ground beef in oil, breaking it into small pieces as it cooks.</i> | 4. <i>Add remaining ingredients, stir, bring to a boil, and reduce to a simmer.</i> |
| 2. <i>When cooked, add the onions and continue cooking over moderate heat for several minutes.</i> | 5. <i>Cook for 45 minutes, stirring periodically. If needed, add more water. It should resemble a thick chili.</i> |
| 3. <i>Add garlic and cook for 1 minute.</i> | 6. <i>Remove from heat, let cool, and then refrigerate.</i> |
| | 7. <i>Combine all ingredients. Stir half of Coney Island sauce into base ranch and save half for later use.</i> |
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Enjoy!