

# Chili Dogs

From

Chelsey Hernandez

## Ingredients:

### For the Chili

- ½ lb. bacon, cut into small pieces
- 1 large onion, diced
- ½ tsp. GOYA Minced Garlic
- 1 lb. ground beef
- 1 tbsp. GOYA Adobo Seasoning
- 1 can (15.5 oz.) GOYA Red Beans drained and rinsed
- 1 can (8 oz.) GOYA Tomato Sauce
- 1 packet GOYA Powdered Beef Bouillon
- 1 tbsp. GOYA Honey
- 1 tbsp. GOYA Ground Cumin
- 1 tbsp. cayenne pepper (optional)

### For the Hot Dogs

- 16 hot dogs
- 16 hot dog buns
- 1 cup shredded Cheddar cheese (optional)

## Instructions:

- In a large pot or Dutch oven, fry bacon over medium-high heat until crispy. Add onions and garlic to pot, and cook until onions are translucent and soft.
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- Season ground beef with Adobo and add to the pot mixture, breaking the meat into smaller pieces and cooking until brown.
- Once beef is browned, add beans, tomato sauce, 2 cups water and remaining ingredients.
- Bring mixture to a boil, cover and simmer 20 minutes.
- Meanwhile, grill hot dogs until they are lightly charred and warm throughout.
- Place each hot dog in a bun and top with cheese, if desired. Then, top each hot dog with chili and serve.

