

# Chili Dog

Recipe By Chanie Nayman



Cooking and Prep:  30  
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Serves:  1

Contains:  

Preference: Meat

Difficulty: Easy

Source: Family Table by  
Mishpacha Magazine

## Ingredients (10)

### Chili Dog

- 1/2 pound (225 grams) ground beef or leftover pulled beef
- 1 (15.5-oz./430-g.) can hot chili beans, drained
- 1 (15-oz./425-g.) can chili sauce (I like to use Manwich)
- 1 heaping tablespoon taco powder (comes in packets)
- 1 corn on the cob
- beef hot dog
- hot dog bun

sriracha

fresh cilantro (*optional*)

taco chips

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## Start Cooking

### Prepare the Hot Dog

1. Brown ground beef in a frying pan. Add beans, meat sauce, and taco powder. Simmer on low heat for 10 minutes.
2. Cook corn on the cob in the microwave or in boiling water. When cool, cut off the cob.
3. To assemble: Place hot dog in bun. Top with chili. Add corn pieces. (Try to keep together as much as possible.) Add sriracha, cilantro if desired, and taco chips.