

Coney Island Sauce

2 lbs. Hamburg

2 tsp. chili powder

2 tsp. salt

1 tsp. pepper

1 tsp. sugar

— 1 med. bottle catsup

2 $\frac{1}{2}$ tsp. ground coriander (ground cumin)

Brown beef and drain grease. Add rest of ingredients, but add catsup as needed for desired consistency. Add water if needed. Sauce should be crumbly. Simmer 40 min. or longer for best flavor.

Can change any spices as to your taste -
Top sauce w/ chopped onion
& hot dog