

Smoky Meat-Forward Hot Dog Chili

A thick, gravy-like Coney Island style chili where the meat is the absolute star. No ketchup, no sweet tomato sauce, and no added butter or lard. The richness comes entirely from the natural fats of the 50/50 beef and pork blend, emulsified with a deeply savory broth-and-spice paste.

Prep Time: 10 mins | Cook Time: 30-45 mins | Yield: Generous topping for 8-12 hot dogs

Ingredients

- **1/2 lb** Ground Beef
- **1/2 lb** Ground Pork
- **1 to 1-1/2 cups** Beef Broth or Bone Broth (cold)
- **1 to 2 Tbsp** Tomato Paste (for thickness and deep color)
- **1/2 to 1 tsp** Anchovy Paste (the secret flavor dial for ultimate umami depth)
- **1-1/2 Tbsp** Chili Powder (the heavy spice base)
- **1 tsp** Smoked Paprika (replaces cumin for a wood-fired barbecue tone)
- **1 tsp** Onion Powder
- **1 tsp** Garlic Powder
- **1/2 tsp** Unsweetened Cocoa Powder or Instant Coffee (adds a bitter, dark complexity)
- **1 Tbsp** Worcestershire Sauce
- **1 tsp** Apple Cider Vinegar
- **1/2 tsp** Salt and Black Pepper (or to taste at the very end)

Instructions (The Cold-Pot Method)

- 1. Build the Paste:** In a cold, unheated medium saucepan or pot, add the raw ground beef, raw ground pork, chili powder, smoked paprika, onion powder, garlic powder, cocoa powder (or coffee), tomato paste, and anchovy paste.
- 2. Mash and Emulsify:** Pour in 1 cup of the cold beef broth, Worcestershire sauce, and apple cider vinegar. Use a potato masher, sturdy whisk, or fork to mash everything together thoroughly until it turns into a completely uniform, wet meat paste. This breakdown is the secret to getting a fine-grained, authentic coney texture without any chunks.
- 3. Bring to a Gentle Simmer:** Place the pot over medium-low heat. Stir frequently as the mixture warms up to prevent clumping. Bring the chili to a very gentle, slow bubble.
- 4. Reduce and Thicken:** Lower the heat to maintain that gentle simmer. Cook uncovered for 30 to 45 minutes, stirring occasionally. As the liquid reduces, the natural fats from the pork and beef will melt and bind perfectly with the broth, forming a thick, shiny, glossy meat sauce.

5. Adjust and Serve: If the chili becomes too thick before the time is up, stir in the remaining 1/2 cup of beef broth. Taste the chili at the very end and add salt and black pepper as desired. Spoon hot over your favorite grilled or boiled hot dogs.

Chef's Notes for Maximum Gloss

Do Not Drain the Fat: The liquid pork and beef fat that releases during simmering replaces the need for butter or lard. It is vital for making the sauce smooth and glossy. Keeping the heat low ensures the fat marries into the sauce instead of separating.

The Anchovy Secret: The anchovy paste completely dissolves and will not taste like fish. It simply supercharges the savory meat profile and blends beautifully into the warm liquids.

