



Mama P's Recipes

Organic Gourmet Seasonings



Mama's Hot Dog Chili Recipe

Made with [Mama Patierno's Hot Dog Chili](#)

Now you can enjoy making your own Greek inspired hot dog chili similar to that only found in Northern Jersey and Cincinnati Ohio with Mama's organic blend of 13 seasonings.

When the Patierno family migrated from Italy, they settled in Northern New Jersey and discovered the area was a hot bed for hot dog establishments serving great hot dog chili sauce. The family loved the unique taste and decided to develop their own similar Greek inspired recipe to make at home to enjoy at family gatherings.

Mama's Hot Dog Chili Seasoning blend of organic spices, together with just ground beef, tomato sauce and water, in just minutes, will make enough chili for your family barbecue.



To watch this recipe video with Chef Federico [CLICK HERE](#)

Ingredients:

- Mama Patierno's Hot Dog Chili Seasoning
- 16 oz. ground beef
- 15 oz. of tomato sauce
- Water
- olive oil

How to Make:

- Add two tablespoons of olive oil or spray to pan
- Add 1 lb. ground beef to pan and on chop the meat over low heat until brown
- Add 3 to 3 ½ tablespoons, or more to taste, of Mama's Hot Dog Chili Seasoning, plus a 15 oz can of tomato sauce and stir ingredients
- Add 2 cups of water, stir, and periodically continue to chop the meat
- Let simmer for 1 to 2 hours to desired thickness, stirring occasionally
- Add optional 1 tsp to max of 1 tbs of Worcestershire sauce
- Add optional fine ground red pepper or cayenne pepper to taste to kick it up. Mama like to add 3 shakes!

Enjoy over hot dogs, hamburgers, pasta, or French fries or as a potato chip dip