

“Plattsburg-Style” Michigan Hot Dogs

Submitted by Melissa Otis

I grew up between Lake Champlain and the High Peaks - here is a recipe for the Champlain Valley's famous Michigans! They are spiciest around Plattsburgh and get sweeter as you go south; this is more of a "Plattsburgh-style" recipe".

Hot Dogs (good quality)
Hot Dog Buns (warmed)
Yellow Mustard
Michigan Sauce (see below)
Chopped Onions (Vidalia is nice, but any kind works)

Michigan Sauce:
4 tsp. chili powder
2 tsp. cumin
2 tsp. red pepper (crushed red pepper)
2 tsp. black pepper (I halved and was fine)
2 tsp. minced onion
1 Tbs. Hot Sauce
24 oz. tomato sauce
2 lbs. lean ground beef

Put all ingredients in slow cooker, mash down with potato masher (makes the consistency correct...no chunks). Cook 6 – 8 hours in slow cooker.

To Serve: place the hot dog in a warm bun, place a line of yellow mustard across the dog. Spoon the Michigan Sauce over the hot dog and mustard; sprinkle with chopped onions (lightly or liberally depending on taste) over the Michigan Sauce (this is the only food I ever put raw onion on). Serve with a cold glass of chocolate milk.