

# FLINT CONEY SAUCE (MIKE'S)

F EASY

Last Modified: 06/13/2019

PREP: 10 Min  
COOK: 45 Min  
STOVETOP

SAUCE

MAKES 6 CUPS

| QUA   | MEASURE  | INGREDIENT                           | PROCESS      |
|-------|----------|--------------------------------------|--------------|
| 1     | Tbsp     | Unsalted Butter                      |              |
| 1     | Tbsp     | Margarine (Do NOT Substitute Butter) |              |
| 1 1/2 | Pounds   | Ground Round (90 / 10)               | Fine Crumble |
| OR    |          |                                      |              |
| 1 1/2 | Pounds   | Ground Chuck (80 / 20)               | Fine Crumble |
| 1     | Cup      | Yellow Onions                        | Fine Dice    |
| 1     | Tbsp     | Garlic                               | Minced       |
| 2     | Tbsp     | Chili Powder (Mild)                  |              |
| 2     | Tbsp     | Yellow Mustard (Heinz)               |              |
| 1 1/2 | Tsp      | Ground Cumin                         |              |
| 1     | 6 Oz     | Can Tomato Paste (Contadina)         |              |
| 1     | Cup      | Water                                |              |
| 1     | Tbsp     | Beef Base (Superior Touch)           | Heaping      |
| 4     | Skinless | Hot Dogs (Koegels Vienna's)          | Fine Ground  |

## PREPARATION

|                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>FACTOID</b>   | Mike was located in downtown Flint directly across the street from S.S. Kresgies Five & Dime (Aaahhhh the smell of Caramel Corn). During my College years I ate many a lunch while sitting at Mike's counter. From the look of it, I don't believe Mike EVER actually washed the Coney Sauce Pot. He just kept adding in new ingredients each morning. The other Recipe Flint Sauce #2 is probably Mike's "real" recipe, but the organ meats in it make it a bunch more un-healthy for you & this is truly close enough from my memory. |
| <b>FACTOID</b>   | Flint Coney Sauce is VERY thick and paste-like, while all Detroit Coney Sauces are on the runny side.                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <b>FACTOID</b>   | Michigan once had some of the highest hot dog standards in the country, disallowing the use of mechanically separated beef, an excess of fat and offal, and limiting the amount of water a hot dog can contain to just 10%. Koegel's Vienna's still adhere to those old original MI standards even though the law "requiring" them to do so was struck down in 1972 by a lawsuit brought by Armour, Hormel, Wilson & Ball.                                                                                                              |
| <b>CAUTION</b>   | Grind up Vienna's ONLY - Do NOT EVER use a 100% Beef Hot Dog to make this Sauce.                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>HINTS</b>     | Likely, the Hot Dogs ground up here were unsold and already grilled Hot Dogs left over from the previous day. I have taken to grilling them up and freezing them until needed.                                                                                                                                                                                                                                                                                                                                                          |
| <b>HINTS</b>     | Cooking the raw Hamburger in a liquid makes for a fine grained texture, which is the reason we use 90/10. Adding the Paste Beef Base gives the Sauce a meatier flavor.                                                                                                                                                                                                                                                                                                                                                                  |
| <b>TOOLS</b>     | 1) Food Processor OR Meat Grinder<br>2) Medium Saucepan & Lid                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>PREP</b>      | <b>DISH</b><br>1) Finely dice the Yellow Onions and set them aside<br>2) Mince the Garlic Cloves and add them on top of the Onions.                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>1 &amp; 2</b> | <b>(90 / 10)</b> Combine all of the listed ingredients except the ground Hot Dogs and simmer the mixture until thick - Do NOT brown the Hamburger first.                                                                                                                                                                                                                                                                                                                                                                                |

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|                 |                                                                                                                                                                                                                                                                      |
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| <b>1</b>        | <b>(80 / 20)</b> Add the Butter and Onions into the saucepan and cook them until transparent & soft. Add in the Garlic and cook until aromatic, about 3 minutes more. Set the Mixture aside.                                                                         |
| <b>2</b>        | <b>(80 / 20)</b> Brown the Hamburger and drain off the liquid and discard it. Add in the Water. Add in the Onion Garlic Mixture. Combine the remaining listed ingredients except the ground Hot Dogs and simmer the mixture while stirring occasionally until thick. |
| <b>NOTE</b>     | ALL Tomato Pastes have a bitter taste. Simmering sauces made with it for a minimum of 3 minutes will bring out their sweetness.                                                                                                                                      |
| <b>3</b>        | Grind the Hot Dogs in either a grinder or food processor and add them into the saucepan. Stir and cook them for 15 minutes longer.                                                                                                                                   |
| <b>SERVE</b>    | Spoon on top of grilled Koegels Vienna's nestled in steamed buns & optionally top with finely diced Onions & Yellow Mustard. It is considered <u>OUTRIGHT SACRILEGE</u> to put Ketchup on ANY Coney Dog (whispers and glances). I ALWAYS commit this sacrilege.      |
| <b>HINTS</b>    | This freezes extremely well. I freeze the Coney Sauce in small 6 oz. restaurant cups & lids, enough Sauce for 2 Coney Dogs.                                                                                                                                          |
| <b>PURCHASE</b> | Koegels wonderful, high quality Vienna Hot Dogs are available in 10 pound boxes with shipping from <a href="http://www.buykoegels.com">www.buykoegels.com</a> . THESE WILL FREEZE VERY WELL!                                                                         |

