

DETROIT CONEY SAUCE (LAFAYETTE'S)

F EASY

Last Modified: 06/10/2019

PREP: 10 Min
COOK: 45 Min
STOVETOP

SAUCE

MAKES 6 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Ground Chuck (80 / 20)	
2	1 Oz	Packages Dry Onion Soup Mix (Liptons)	
2	Cups	Brewed Black Coffee	
1	6 Oz	Can Tomato Paste (Contadina)	
1	Tbsp	Chili Powder (Mild)	
1	Tsp	Ground Cumin	
1	Tsp	Ground Allspice	
1/4	Cup	Distilled White Vinegar (Heinz)	
1	Tbsp	Worcestershire Sauce (Lea & Perrins)	
3	Tbsp	Granulated Sugar	

PREPARATION

FACTOID	This is a copycat Recipe directly from Lafayette's Coney Island Restaurant chain in the Detroit, Michigan area.
FACTOID	Detroit Coney Sauce is on the runny side, while Flint Coney Sauce is very thick and paste-like. I prefer the less messy Flint style Sauce.
TOOLS	1) Large Saucepan & Lid 2) Wire Whisk 3) Potato Masher
PREP	None.
1	In a large saucepan over medium heat, Whisk together the listed ingredients except the Ground Chuck and bring it to a rolling boil. Lower the heat to low and simmer the mixture until the Soup Mix Onions are rehydrated and soft, about 3 minutes.
2	Add in the Ground Chuck and smash it with a potato masher until it is completely broken apart. Cover and simmer it while occasionally stirring until the flavors are fully integrated, about 2 hours.
SERVE	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.
HINTS	This sauce freezes extremely well. I freeze (before sealing) and then vacuum seal the Coney Sauce in small bags, enough for about 8 Coney Dogs (two lunches for two).

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