

# 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

<b>FACTOID</b>	This is a copycat Recipe directly from Lafayette's Coney Island Restaurant chain in the Detroit, Michigan area.
<b>FACTOID</b>	Detroit Coney Sauce is on the runny side, while Flint Coney Sauce is very thick and paste-like. I personally prefer the less messy Flint style Sauce.
<b>TOOLS</b>	1) Large Saucepan & Lid 2) Wire Whisk 3) Potato Masher
<b>PREP</b>	None.
<b>1</b>	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.
<b>2</b>	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.
<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 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).