

FLINT CONEY SAUCE (MIKE'S)

Last Modified: 06/13/2019

PREP: 10 Min
COOK: 45 Min
STOVETOP

F EASY

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

FACTOID	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.
FACTOID	Flint Coney Sauce is VERY thick and paste-like, while all Detroit Coney Sauces are on the runny side.
FACTOID	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.
CAUTION	Grind up Vienna's ONLY - Do NOT EVER use a 100% Beef Hot Dog to make this Sauce.
HINTS	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.
HINTS	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.
TOOLS	1) Food Processor OR Meat Grinder 2) Medium Saucepan & Lid
PREP	DISH 1) Finely dice the Yellow Onions and set them aside 2) Mince the Garlic Cloves and add them on top of the Onions.
1 & 2	(90 / 10) 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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1	(80 / 20) 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.
2	(80 / 20) 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.
NOTE	ALL Tomato Pastes have a bitter taste. Simmering sauces made with it for a minimum of 3 minutes will bring out their sweetness.
3	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.
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 freezes extremely well. I freeze the Coney Sauce in small 6 oz. restaurant cups & lids, enough Sauce for 2 Coney Dogs.
PURCHASE	Koegels wonderful, high quality Vienna Hot Dogs are available in 10 pound boxes with shipping from www.buykoegels.com . THESE WILL FREEZE VERY WELL!