

FLINT CONEY SAUCE #2

Last Modified: 05/19/2016

PREP: 15 Min
COOK: 30 Min
STOVETOP

F WIP

SAUCE

MAKES 8 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1/2	Pound	Beef Heart	Fine Ground
1/2	Pound	Beef Kidney	Fine Ground
4	Tbsp	Crisco Shortening	
4	Tbsp	Unsalted Butter	
2	Pounds	Ground Chuck (80 / 20)	Crumbled
2	Medium	Yellow Onions	Chopped
1	Tbsp	Garlic	Minced
5	Tbsp	Chili Powder (Mild)	
2	Tbsp	Ground Mustard	
5	Skinless	Hot Dogs	Ground

PREPARATION

FACTOID	Since this contains cheap organ meats, this is most likely the "real" Mike's Coney Island Sauce. Mike was located in downtown Flint. During my College years I ate many a lunch while sitting at the counter in there. 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 previous Recipe: Flint Sauce #1 is "close enough" and is much healthier for you.
TOOLS	1) Food Processor OR Meat Grinder 2) Medium Saucepan & Lid
PREP	DISH 1) Chop the Yellow Onion and set it aside 2) Mince the Garlic Cloves and add them on top of the Onions.
1	Combine the listed ingredients except the Hot Dogs and simmer the mixture until thick - Do NOT brown the Ground Meats first.
2	Grind the Hot Dogs and add them into the pot.
3	Stir and cook 15 minutes longer.
SERVE	Spoon on top of Koegels Vienna's nestled in steamed buns & optionally top with finely chopped Onions & Mustard.