

“Johnny’s” Texas Hots

Ingredients:

- Hot dogs (good kind- all beef if you can- I use Sahlen’s)
- Hamburgers (another option)
- Buns
- 3 onions, diced (dice two at the same time- and then the third is for topping)
- 1 Lb ground beef
- 3 tsp (heaping) garlic, minced
- 1 beef bouillon cube
- 1/4 tsp pepper
- 3/4 tsp salt
- 1 can tomato soup (10.75 ounce)
- 1 ½ c water
- 1 ½ tsp paprika
- 2 tsp chili powder
- ½ tsp cayenne pepper
- 1/8 tsp ground cinnamon
- 1/2 cup dry bread crumbs (plain)

Directions:

1. Brown Ground beef w/ 2 diced onions, drain grease

Can be done two ways- in the slow cooker or on the stovetop- combine the ingredients either in a pot or in the greased slow cooker

2. Combine the rest of the ingredients from the garlic to the bread crumbs
3. Allow to cook in slow cooker on High for 2 hours or on Low for 4 hours
4. If on stovetop- allow to simmer for ½ hour- 1 hour- or longer, the longer it cooks, the more the flavors mix together
5. If you want true Texas Hots, you should blend the entire mixture until smooth, I didn’t do that, I didn’t feel like pulling out my food processor
6. serve when ready

A proper “Johnny’s” Hot has yellow mustard, the hot dog or hamburger, the sauce, and is topped with diced onions.

If it is a burger you can add lettuce and tomato if you want.

My husband doesn’t like mustard but he says these are much better with it, he also eats his light on the onions, I like mine heavy, it’s up to you.