Wienerschnitzel Chili Sauce

Ready in: 1 hr | Yield: 6 Cups

Ingredients

- 3/4 lb ground beef
- 1/4 lb ground pork
- 6 cups water
- 1/4 cup cornstarch
- 1/2 cup Wondra Flour
- 1 6oz can tomato past
- 1/4 cup chili powder
- 3 tablespoon white vinegar
- 1 tablespoon salt
- 1 tablespoon granulated onion
- 1 1/2 teaspoons granulated sugar
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground black pepper

Instructions

1. Brown ground beef and ground pork in a large saucepan over medium heat, making sure that the meat is well crumbled.
2. When the meat is completely browned, cover saucepan and turn heat to low.
3. After ten minutes, remove the ground meat from the heat and drain off most of the fat.
4. Keep some fat in the pan.
5. While the meat is still off the heat, mix the water and the cornstarch.
6. Whisk the cornstarch thoroughly as it’s added until it’s dissolved into the water.
7. Whisk the Wondra Flour into the water/cornstarch mixture.
8. Add water mixture to the pan.
9. Set the pan over medium heat and add the remaining ingredients.
10. Bring mixture to a boil stirring often.
11. When chili begins to boil, reduce heat and simmer for 30 minutes.
12. When chili is done, it will be much thicker and darker, like the real thing.
13. You can use the chili sauce on hot dogs, hamburgers, french fries, or take it solo.

Notes

- Wondra flour is a finely-ground quick-mixing flour used in sauces and gravies. It is made by Gold Medal and can usually be found in the baking aisle next to the other flours.

- 1 lb of ground beef can be used with good results instead of the beef/pork mixture.
- Recipe from Genius Kitchen entitled “TSR Version of Wienerschnitzel Chili Sauce by Todd Wilbur”.
- Recipe can no longer be found online.
- Compiled by Justin Allard

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