



Grilled Texas Chili Cheese Jalapeño Dog

Recipe and photo from Traeger.



Chili Ingredients:

- 5 lb ground beef
- 2 tsp kosher salt
- 2 large onions, diced
- 2 cans chipotles in adobo, minced with sauce
- 1/2 cup chili powder
- 3 tbsp cumin powder
- 6 garlic cloves, peeled and minced
- 3 jalapeno peppers, minced
- 1 (28 oz) can diced or crushed tomatoes
- 4 cups chicken stock
- 1/4 cup flour
- 1 tbsp dark chili powder
- 1 tbsp ground cinnamon
- 3 tbsp kosher salt
- juice of 2 limes
- 2 Hershey's chocolate bars
- salt and pepper to taste

Hot Dog Ingredients:

- 12 hot dogs and 12 hot dog buns
- 4 cheddar cheese, shredded
- 1 white onion, chopped, for garnish

Preparation:

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to High and preheat, lid closed, for 10 to 15 minutes. Heat a large Dutch oven over medium-high heat. Cook the ground beef until browned and cooked through. Add all remaining chili ingredients minus the chocolate and limes to the Dutch oven with a lid on top. Put the Dutch oven into the grill for 4 hours stirring every hour. Remove Dutch oven from grill and set the grill to High. Preheat with the lid closed, for 10 minutes. Grill the hot dogs for 8-10 minutes. While the hot dogs are cooking, mix the juices of the 2 limes and the chocolate into the chili. Pull the hot dogs off and assemble the chili dogs with cheese and sprinkle onions on top. Enjoy!

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