Crockpot Hot Dog Chili

Full of flavor, this Crockpot Hot Dog Chili makes an ordinary hot dog extra delicious. Made in the slow cooker, it is the perfect addition to a hot dog bar with toppings, or serving on top of fries or burgers!

Course Main Course **Cuisine** American

Keyword crockpot hot dog chili, slow cooker hot dog chili

Prep Time 10 minutes L'L Cook Time

Total Time 3 hours 10 minutes

Y Servings 8 servings Calories 171kcal

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4.72 from 176 votes

Ingredients

• 1 pound ground beef use a lean cut like 90/10

3 hours

- 1/3 cup water
- 5 ounces tomato sauce
- ½ cup ketchup
- 1 Tablespoon yellow mustard
- 1 Tablespoon Worcestershire sauce
- 2 teaspoons chili powder
- 1/2 teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon sugar
- 1/2 teaspoon onion powder or minced onion

Instructions

- 1. In a medium skillet over medium heat combine the ground beef and water.
- 2. Make sure to constantly break up the ground beef while it is cooking. You want it as fine as possible.
- 3. Drain off any remaining water/grease.
- 4. Add the beef to your slow cooker.
- 5. Next, add all the remaining ingredients and stir together.
- 6. Let cook on LOW 2 to 2-1/2 hours.
- 7. Serve on hot dogs, french fries, or burgers!

Notes

Use a low fat ground beef both for flavor & to keep grease at a minimum (I like sirloin).

Serve with toppings like shredded cheese, minced onion, jalapenos, or mustard.

If you prefer to cook it stovetop, follow the same directions but leave it in a skillet on the stove over medium heat, simmering for 20-30 minutes, stirring occasionally.

Store leftovers in an airtight container in the fridge for up to 4 days. If the chili becomes too thick, you can thin with water or additional ketchup.

Nutrition

Serving: 1g | Calories: 171kcal | Carbohydrates: 6g | Protein: 10g | Fat: 12g | Saturated Fat: 4g | Trans Fat: 1g | Cholesterol: 40mg | Sodium: 463mg | Potassium: 291mg | Fiber: 1g | Sugar: 5g | Vitamin A: 306IU | Vitamin C: 2mg | Calcium: 21mg | Iron: 2mg

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