

## Vegan Chili Dog

*A tasty plant-based twist on the classic Coney Island hot dog specialty, featuring texturized soy protein minced crumbles.*



### Ingredients

- 1 small onion, finely diced
- 2 Tbsp minced garlic
- 2-2½ cups vegetable broth
- 1 cup texturized vegetable protein (tvp) minced \*
- 4 Tbsp (¼ cup) tomato paste
- 2 Tbsp soy sauce
- 1 Tbsp maple syrup
- 1 tsp Thai chili garlic sauce
- 1 tsp Worcestershire sauce\*\*
- 1½ Tbsp chili powder
- 1 tsp ground mustard
- 1½ tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika
- 1 tsp paprika
- 1 tsp cumin
- ½ tsp black pepper
- ¼ tsp cinnamon
- Salt to taste (optional)
- 8 vegan hot dogs and hot dog buns
- condiments such as diced onions and mustard (optional)

### Instructions

1. On low to medium heat, sauté the onion and garlic for 3-4 minutes.
2. Add the remaining ingredients, except the hot dogs, buns, and condiments.
3. Stir until well combined and allow to simmer for 5-10 minutes, until the sauce is thick. Add broth if needed and adjust seasonings to taste.
4. Serve over hot dogs and dress with diced onions and mustard.

### Notes

\* If you prefer not to use tvp, you can use cracked bulgur wheat or kasha (buckwheat).

\*\* If you are vegetarian or vegan, be sure to review the ingredients on the Worcestershire sauce bottle. Lord Sandy's makes a vegetarian Worcestershire sauce.