

# Luna Pier Dog House



A Flint-style coney island, with mustard and chopped onions.

## Recipe for Flint Coney Sauce

Revised June 27, 2008



A serving of our "Flint-style" nachos.

### Recipe Notes:

- Why is there less ground chuck in these recipes than in Aunt Fern's original version? Because of the difference in volume between browned 70/30 ground beef and browned 80/20 ground chuck.
- The hot dogs you grind up will affect the flavor of the finished sauce. Using Koegel Viennas for this makes a lot of sense.
- Yes, tomato sauce comes in 8 oz cans. Use 6 oz for the Basic recipe. Just drink the rest, it's good for you.
- Don't use garlic powder instead of minced garlic. Throw that powdered stuff away ... it's not the same. However, granulated garlic is an excellent substitute for minced garlic.
- While it's possible to grind the hot dogs in a food processor (on slow speed, using the blade labeled "shred"), a better texture is created by using an old-fashioned hand meat grinder. These are available in specialty and antique shops, commercial food equipment dealers, and the cooking section of Cabela's in Dundee. An electric or commercial meat grinder should be used for bulk and larger amounts.
- There are versions of this recipe that say to add onions, not to brown the ground beef first, and to slow-cook it all day long. Not everyone likes onions, not browning the ground beef first means greasy sauce later, and if you do use a crock pot for this, add the chili powder, salt and pepper much later in the cooking process.
- Grease from the ground chuck should be collected in a glass dish, cooled, and disposed of properly.

processor (i.e., a glorified "typewriter") for a number of years, and come to find out, she'd been archiving a large number of family recipes. Looking through this volume, I found recipes for dishes I had become more than familiar with. One recipe in particular caught my eye, even though it was nothing more than an odd list of ingredients:

#### CONEY ISLAND SAUCE

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| 1 TBS Shortening                 | 1 TBLs butter                       |
| 2 chopped onions                 | 1 1/2 lbs ground beef               |
| 1/2 tbs garlic powder            | 1 TBLs chili powder                 |
| 1 TBLs prepared mustard          | 1 (6 oz) can tomato sauce or catsup |
| (6 oz) water                     |                                     |
| 4 or 5 weiners (hot dogs) ground |                                     |
| salt and papper                  |                                     |

Aunt Fern

There are certain reasons this recipe ended up being more than just interesting to me:

- Aunt Fern (mom's aunt, not mine) and Uncle Eric lived in downtown Flint most of their married life together. For decades, Angelo's was one of Fern and Eric's more frequent hangouts for one of their favorite dinners, those same Flint-style coneys I also enjoyed.
- The rumor mill has often claimed there are ground hot dogs in Angelo's own sauce.

The fact of the matter is, if you head over to the Koegel Meats web site at [www.koegelmeats.com](http://www.koegelmeats.com) and search their Recipes page for the words "coney sauce" (minus the quotes) you'll find multiple versions of this same recipe, each claiming to have been given to family members by someone who may or may not have been the person who developed Angelo's famous sauce.

After playing around with Aunt Fern's list of ingredients for a while, I developed the updated versions in this pamphlet. I hope you and yours enjoy this recipe as much as my family and I have.



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## The Story of This Version of The Recipe

*Dave Liske, Luna Pier, Michigan, June 2008*

When I was growing up in Grand Blanc, Michigan, my parents would take us to Angelo's Coney Island at the corner of Franklin and Davison Roads in Flint for a real Flint-style coney. Or we'd head out to Genesee Valley Shopping Center to another coney shop that used to be near where the Hamady Bros. grocery store used to be ... on the east end. A man would be making those Flint-style coneys right there in the window of the restaurant in the mall as we walked past. And wherever we had a coney, or even just a hot dog, we'd always be sure to look for a Koegel's sign. Those were the good ones, and still are.

At one time, coneys made with Angelo's coney sauce were called Flint-style coneys, although I'm not sure that's true any longer. (I know they were listed on the menu that way at the Mega Coney Island in Fenton just a few years ago.) But I've had so many of them in my lifetime, I can still taste that sauce if I simply think about it for a second or two. At one point, living in an apartment on Franklin in Flint, right down the road from the original location, on a clear day I could smell those things cooking when a breeze would waft that wonderful smell south that couple blocks to our balcony. A few years later, when the U.S. Navy parked me out on the east coast for about 6 years, my parents would head to that same original Angelo's location on the corner of Franklin and Davison Roads and pick up a half-gallon of the sauce. They'd then fly out to where I was stationed in Maryland and Virginia, with the sauce and some Koegel Viennas in a carried-on cooler, and a 12-pack of Vernors ginger ale in mom's suitcase. (Cadbury Schweppes had only recently purchased Vernors from A&W, and the drink wasn't yet available out east.)

A few years ago my mom loaned me a blue three-ring binder. She'd had a simple Brother word

## Basic Recipe, Flint Coney Sauce\*

### Ingredients

1-1/4 lb 80/20 ground chuck  
5 Koegel Viennas  
1 Tbs shortening or lard  
1 Tbs unsalted butter  
1 tsp minced garlic  
1 Tbs prepared yellow mustard  
6 oz tomato sauce  
6 oz water  
3 Tbs mild chili powder  
Kosher salt and ground pepper

### Equipment

1 12" skillet  
1 colander  
1 hand-driven meat grinder  
1 8" x 8" glass dish  
1 2-quart sauce pan  
Lid for 2-quart sauce pan

Brown the ground chuck in the skillet till it's nice and tender. Dump it into the colander and let it drain. Push on the browned meat in the colander with the back of a spoon until most the grease is out, and then dump the meat into the sauce pan.

Install discs onto the front of the meat grinder for a fairly small grind and grind the hot dogs into the glass dish. After digging the rest of the ground hot dogs out of the inside of the grinder, add the ground hot dogs to the browned meat.

With the exception of the chili powder and the salt and pepper, add the remaining ingredients to the sauce pan and mix it all as completely as possibly. Start heating the sauce on the stove over medium heat. When it comes to a simmer, cover the saucepan, set the burner for low heat, and let the sauce simmer for 20 minutes, stirring occasionally to prevent scorching. Add the chili powder to the sauce and stir it in well. Check the flavor of the sauce and add the salt and pepper to taste.

Cover the sauce again and let it simmer another 10 minutes to let the flavor develop before serving on grilled Koegel Viennas in natural casings on decent (not wimpy) steamed buns, all topped with a squiggle of a rich yellow prepared mustard and some chopped onion ... or on nacho chips with cheese and jalapeños.

## Bulk Recipe, Flint Coney Sauce\*

*Yield: Approximately 5 quarts*

*This recipe is designed for scalability for larger amounts.*

### Ingredients

6 lbs 80/20 ground chuck  
24 Koegel Viennas  
5 Tbs shortening or lard  
5 Tbs unsalted butter  
5 tsp minced garlic  
5 Tbs prepared yellow mustard  
29 oz can tomato sauce  
29 oz water  
15 Tbs mild chili powder  
Kosher salt and ground pepper

### Equipment

1 10-quart pot  
1 colander  
1 electric meat grinder

Brown the ground chuck in the pot till it's nice and tender. Dump it into the colander and let it drain. Push on the browned meat in the colander with the back of a spoon until most the grease is out, and then dump the meat back into the pot.

Use the meat grinder to grind the Koegel Viennas, then add the ground Viennas to the browned meat.

With the exception of the chili powder and the salt and pepper, add the remaining ingredients to the meat and mix it all as completely as possibly. Start heating the sauce on the stove over medium heat. When it comes to a simmer, set the burner for lower heat and let it simmer for 20 minutes, stirring occasionally to prevent scorching. (If you plan on keeping the sauce warm later in a steam well or crockpot, don't over-simmer the sauce. It will cook down more later during the hot-hold.) Add the chili powder to the sauce and stir it in well. Check the flavor of the sauce and add the salt and pepper to taste before transferring to hot holding for service.

*\* Be sure to read the Recipe Notes on the back page.*