

Chris's Special Seasoning

2 TSP. CAYENNE PEPPER
 2 TSP. BLACK PEPPER
 2 TSP. WHITE PEPPER
 4 TSP. PAPRIKA
 4 TSP. SALT

Place seasonings in a small container with lid and shake well. Put seasoning in a saltshaker and label for frying foods. This is amazing on our Famous Fried Chicken!

"Enjoy my special blend of spices."-Chris

Hillbilly Hot dog Chili Sauce

1 LB GROUND CHUCK
 1 MEDIUM ONION (CHOPPED)
 1/4 CUP BELL PEPPER (RED & GREEN, CHOPPED)
 1 TBSP. CHILI POWDER
 1/2 TSP BASIL
 1-8 OZ. CAN TOMATO SAUCE
 1/2 TSP. SALT
 1/2 TSP. BLACK PEPPER
 1 CLOVE GARLIC (PRESSED)

Brown ground chuck with onion and peppers. Drain off excess grease (can use paper towels to soak it up). Add remaining ingredients and simmer for 10 minutes.

For Hillbilly Dogs, serve over loaf bread instead of on a bun!